Grilled Spinach Alfredo Pizza

Ingredients

1 cup Alfredo sauce
1pkg. (10 oz.) frozen chopped spinach, thawed, well drained
1tsp.crushed red pepper
1lb. refrigerated pizza dough, at room temperature
2 tbsp. olive oil
1cup KRAFT Shredded Mozzarella Cheese
1 boneless skinless chicken breast (4 oz.), cooked, chopped (about 1 cup)
4 slices OSCAR MAYER Bacon, cooked, crumbled

Directions:

- **HEAT** grill to medium heat.
- **COOK** and stir Alfredo sauce in medium saucepan on medium heat 4 to 5 min. or until heated through. Stir in spinach and crushed pepper. Keep warm.
- **DIVIDE** pizza dough into 4 pieces. Roll each piece into 12-inch round on lightly floured surface. Brush evenly with half the oil. Place, oiled-sides down, on grill grate. Grill 5 min. or until bottoms are golden brown and lightly charred. Brush with remaining oil; turn.
- **TOP** with spinach mixture, cheese, chicken and bacon; cover grill with lid. Grill 5 to 7 min. or until bottoms of crusts are golden brown and cheese is melted.