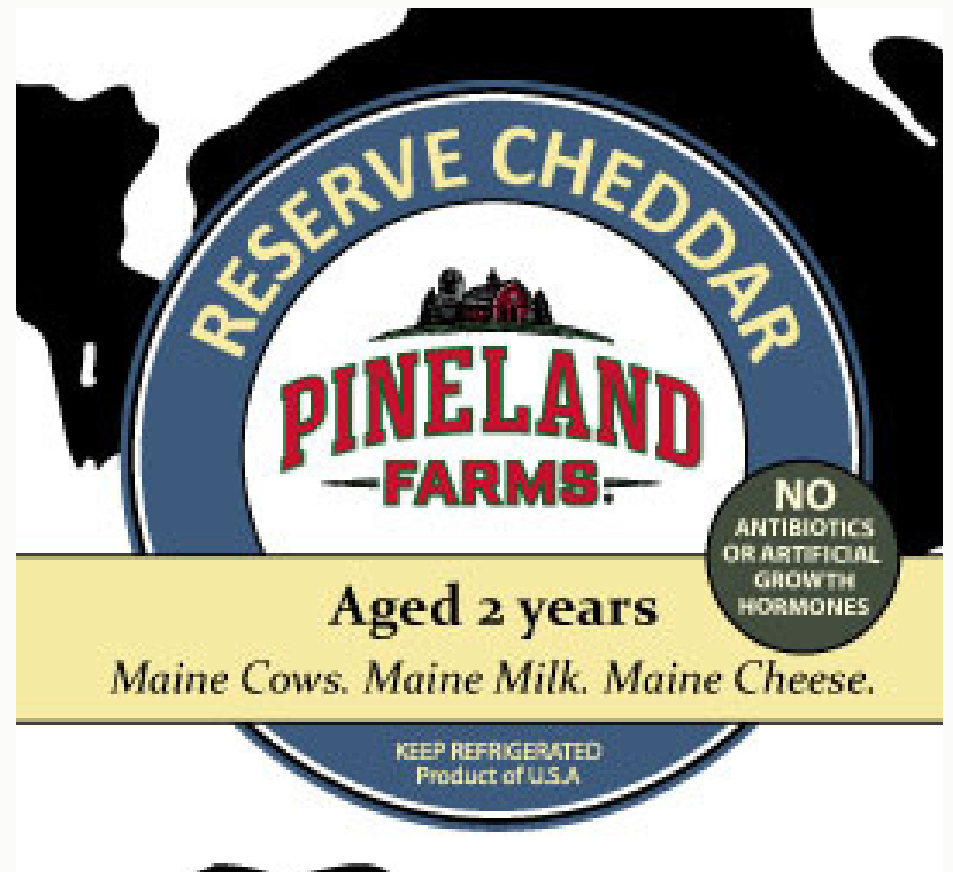


CHICKEN BROCCOLI ALFREDO PIZZA

Yields: 3-4 Servings

INGREDIENTS:

- 1-16oz. The Good Crust – 100% Maine
- Grains Pizza Dough
- ½ cup Alfredo Sauce
- **1 cup Pineland Farms Reserve Cheddar**
- **Cheese, shredded**
- 1 cup cups Broccoli Florets, blanched
- 1 cup Cooked Chicken, sliced or shredded
- 2 tsp Oregano, fresh or dried



INSTRUCTIONS:

1. Preheat oven to 450F.
2. Stretch “The Good Crust” to your desired size, place dough on a pizza stone. Coat your hands with a little olive oil if it seems a little sticky.
3. Spread the alfredo sauce over the crust, leaving a ½ inch from the edges without sauce.
4. Evenly distribute the Pineland Farms Reserve Cheddar Cheese, broccoli, and cooked chicken. Sprinkle with oregano.
5. Bake for 12 – 15 minutes.
6. Remove the pizza from the oven and slice for service.

Recipe by our chef, Emily McQuarrie!