

CHICKEN SPINACH ARTICHOKE PIZZA PIE

A cheesy white pizza topped with artichokes, fresh tomato and Pierce Chicken® Spinach Chicken Dip.

These days everyone wants to eat healthy but still keep their mealtime favorites. So it's no surprise that chicken pizza is featured on 20% of restaurant menus. Moreover, the menu mention of chicken pizza has consistently gone up since 2005 and has grown in menu penetration by nearly 42% in just the past 10 years.

Source: Datassential
MenuTrends, 2015.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 461g
Amount Per Serving

% Daily Value*

Calories: 930

Total Fat: 31g 48%

Cholesterol: 110mg 37%

Sodium: 2530mg 105%

Total Carbohydrate: 113g 38%

Dietary Fiber: 6g 24%

Sugars: 8g

Protein: 49g

*Percent Daily Values are based on a 2,000 calorie diet.
Allergens: milk, wheat

INGREDIENTS

Pierce Chicken® Spinach Chicken Dip (Code #17821)	3 quarts
Pizza dough, ½-pound portions	24 each
Artichoke hearts, canned, drained, rough chop	3 cups
Mozzarella cheese, shredded	3 quarts
Tomato, ¼-inch dice	3 cups
Green onion, ⅛-inch dice	1½ cups

CHEF'S NOTE:

Pre-baked pizza crusts or flatbread may be substituted in place of fresh dough.

METHOD

To prepare 1 pizza:

1. On a work surface lightly dusted with semolina flour; stretch ½-pound dough ball to 10-inch diameter.
2. Par-bake pizza crust for 5 to 7 minutes at 450°F; remove from oven and spread ½ cup Pierce Chicken® Spinach Chicken Dip evenly across crust leaving ½-inch border.
3. Evenly top with 2 tablespoons artichoke hearts, ½ cup shredded mozzarella cheese, and 2 tablespoons diced tomato.
4. Bake at 450°F for 10 to 15 minutes or until cheese is lightly browned and bubbly.
5. Garnish with 1 tablespoon diced green onion.