



GARLIC CHICKEN PIZZA

GRANDE[®]
CHEESE COMPANY

This garlic-packed treat is just one of the delicious twists that Grande Italian Blends can bring to your menu. It features Fresh Grande Ricotta, flavorful Romano, delicious chicken, loads of garlic and a hint of Rosemary.

INGREDIENTS:

Pizza:

14-inch Pizza dough ball, slacked
5 oz. Grande Ricotta
5 oz. Chicken, cooked
1 oz. Roasted garlic, chopped
1 1/2 oz. Olive oil
6 oz. Grande East Coast Blend[®], shredded or diced
2 tbsp. Grande Romano, grated
1 tsp. Rosemary, dried

YIELD:

One 14-inch pizza

TIPS:

* Use fresh, chopped rosemary for best flavor, aroma and visual appeal.

DIRECTIONS:

Pizza:

1. Place pizza dough on a flat work surface and dollop Grande Ricotta evenly over the top.
2. Layer dough with chicken and roasted garlic, then drizzle with olive oil.
3. Sprinkle evenly with Grande East Coast Blend[®], Grande Romano and rosemary.
4. Bake at 500°F in deck oven for 6 to 10 minutes or 5 to 7 minutes in an impingement oven until crust is golden brown and cheese is melted. Slice.

