



MILANO CHICKEN, SPINACH & SUN-DRIED TOMATO PIZZA

GRANDE
CHEESE COMPANY

According to Mintel, 22% of people are asking for Alfredo sauce on their pizza. For a lighter pizza with fresh and healthy appeal, serve up this rustic pizza topped with Alfredo sauce, fresh spinach, grilled chicken, sun-dried tomatoes and Grande Mozzarella Mild Provolone Blend.

INGREDIENTS:

Pizza:

8 oz. (1 each) Round pizza dough
1 oz. (2 tbsp.) Alfredo sauce, prepared
4 oz. (1 cup) Grande Mozzarella Mild Provolone Blend, shredded or diced
 $\frac{1}{2}$ oz. (1 cup) Spinach leaves, fresh
3 oz. ($\frac{1}{2}$ cup) Grilled chicken, 1-inch diced
1 oz. (2 tbsp.) Sun-dried tomato bits, drained
 $\frac{1}{2}$ oz. (1 tbsp.) Grande Parmesan Cheese, grated

YIELD:

One 14-inch pizza

DIRECTIONS:

Pizza:

1. Spread 1 oz. Alfredo sauce evenly over crust; top with 4 oz. Grande Mozzarella Mild Provolone Blend, $\frac{1}{2}$ oz. grated Grande Parmesan Cheese, $\frac{1}{2}$ oz. spinach leaves, 3 oz. grilled chicken and 1 oz. sun-dried tomato.
2. Bake at 500°F for 3 to 4 minutes in an impingement oven, at 500°F for 6 to 7 minutes in a deck oven or until cheese is melted and crust is golden brown.
3. Slice into wedges or square-cut, if desired.

VARIATION:

- * Substitute Grande 50/50 Blend or Provolone Shred for Grande Mozzarella Mild Provolone Blend.

