

Chicken Alfredo Pizza

Pierce® Fajita Strips (1250) with a creamy Alfredo sauce, cheese, spinach and black olives makes a new favorite pizza combination.



YIELD

100 servings (1 slice each)

MENU FIT/DAYPART

Lunch

COMPONENTS

2 oz eq M/MA

1.75 oz whole grain

DIFFICULTY

Easier

ALLERGENS

Wheat, Dairy, Soy

INGREDIENTS AND PREPARATION

- 1 whole wheat pizza crust
- 3/4 cup prepared Alfredo sauce
- 16 ounces (1 pound) Pierce Natural Proportion Fajita Strips (1250), cooked
- 10 ounces shredded Mozzarella cheese
- 1/2 cup raw spinach, chopped
- 1/2 cup sliced black olives

1. Preheat oven to 375°F. Spray a half-sized sheet pan with non-stick cooking spray. Prepare dough according to directions.
2. Spread Alfredo sauce evenly over dough. Top sauce with chicken, olives and spinach. Cover with shredded cheese.
3. Bake in a convection oven for 8-12 minutes or a conventional oven for 12-15 minutes or until crust is browned and cheese is bubbly.
4. Serve immediately or keep hot until service. Do not hold for longer than 30 minutes for best quality.

Serving Suggestions: Make it a meal with a green salad, red grapes and milk. This recipe also works well with Pierce 1230 or 1260.

Nutrition Facts	
Serving Size (145g) (1 slice)	
Amount Per Serving	
Calories 210	Calories from Fat 110
	% Daily Value*
Total Fat 12g	18%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 60mg	20%
Sodium 730mg	30%
Total Carbohydrate 7g	2%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 17g	
Vitamin A 4%	• Vitamin C 0%
Calcium 25%	• Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	



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