Buffalo Chicken Pizza

Buffalo Chicken Pizza, all the steamy, creamy flavors of a favorite American snack - Buffalo wings - on a pizza!

**INGREDIENTS**

*(Makes 1 pizza)*

- Pre-baked crust*, 30cm: 1
- Chicken breast, cooked, sliced into strips: 200g
- Red pepper sauce (for buffalo wings): 60ml
- U.S. Sour Cream: 80g
- U.S. Monterey Jack Cheese, shredded: 100g
- U.S. Blue Cheese, crumbled: 100g
- Scallions, chopped: 40g
- Celery, sliced thin: 60g

*N*Using raw dough crust – bake at 260°C (500°F) on a pizza stone.

**NUTRITIONAL CONTENT**

Per 100g

- Calories: 218kcal
- Total Fat: 10g
- Saturated Fat: 5g
- Trans Fat: 0g
- Cholesterol: 38mg
- Total Carbohydrates: 17g
- Dietary Fiber: 1g
- Sugars: 0g
- Protein: 15g
- Calcium: 192mg
- Magnesium: 13mg
- Phosphorus: 148mg
- Potassium: 162mg
- Sodium: 402mg
- Iron: 1mg
- Vitamin A: 316IU
- Vitamin C: 3mg

**PREPARATION**

1. Toss chicken with red pepper sauce and marinate for one hour.
2. Spread sour cream evenly over pizza crust.
4. Arrange marinated chicken strips on top of cheese.
5. Bake at 220°C (425°F) for 7-9 minutes or until crust is lightly browned and cheese is melted.
6. After baking, sprinkle blue cheese, scallions, and celery on top.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSA.dairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. Photo courtesy of the Wisconsin Milk Marketing Board. ©2014 U.S. Dairy Export Council.