Chicken Pesto Alfredo Pizza

U.S. parmesan cheese in a creamy pesto Alfredo sauce makes a wonderful alternative to a red sauce pizza.

INGREDIENTS

(Makes 1 pizza)

Pizza
- Pre-Baked Crust*, 30cm
- Pesto Alfredo Sauce, chilled (see recipe below)
- U.S. Mozzarella Cheese, part-skim, shredded
- Chicken Breast, cooked, sliced into strips
- Scallions, chopped
- Button Mushrooms, sliced thin

Pesto Alfredo Sauce for pizza
- U.S. Butter, unsalted
- Flour, all-purpose
- U.S. Milk, whole
- U.S. Parmesan, grated
- Basil Pesto, prepared
- Salt & Pepper

PREPARATION

Pesto Alfredo Sauce
1. Melt butter in a saucepan over medium heat.
2. Blend in flour and cook for one minute.
3. Pour in milk and stir constantly until thickened.
4. Turn heat to low and add Parmesan slowly until incorporated and smooth.
5. Remove from heat; add pesto, salt and pepper.
6. Chill sauce before making pizzas.

Pizza
1. Spread creamy pesto sauce evenly over pizza crust.
2. Sprinkle part-skim mozzarella cheese over sauce.
3. Arrange chicken strips on top of cheese.
4. Place scallions and mushrooms on top.
5. Bake* at 220°C (430°F) for seven to nine minutes or until crust is lightly browned and cheese is melted.

*If using raw dough crust: bake at 260°C (500°F) on a pizza stone for seven to nine minutes or until crust is lightly browned and cheese is melted.

NUTRITIONAL CONTENT

U.S. Label

<table>
<thead>
<tr>
<th>Nutrition Facts</th>
<th>Per 100g</th>
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<tbody>
<tr>
<td>Serving Size (100g)</td>
<td>Calories: 231kcal</td>
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<tr>
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<td>Total Fat: 7g</td>
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<tr>
<td></td>
<td>Saturated Fat: 3g</td>
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<tr>
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<td>Trans Fat: 0g</td>
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<td>Cholesterol: 31mg</td>
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<td>Total Carbohydrates: 24g</td>
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<td>Dietary Fiber: 1g</td>
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<td>Sugars: 1g</td>
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Calcium: 190mg
Magnesium: 13mg
Phosphorus: 138mg
Potassium: 109mg
Sodium: 377mg
Iron: 2mg
Vitamin A: 138IU
Vitamin C: 1mg

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 ThinkUSAdairy.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. ©2015 U.S. Dairy Export Council.