

# CHICKEN ENCHILADA PIZZA

## INGREDIENTS

<b>14006</b>	WHOLE GRAIN 16" PARBAKED DOUGH
½ c.	Low Sodium Refried Beans
1½ c.	Low Sodium Enchilada Sauce
4 oz.	Shredded Mexican Cheddar Blend Cheese
10 oz.	Diced Cooked Chicken
2 c.	Diced Red, Yellow & Green Bell Peppers
1 oz.	Chicken Breast, cooked & diced
4 oz.	Onion, diced

## DIRECTIONS

- 1.** Prior to Use: Keep product frozen at 0°F to -10°F until ready to use .
- 2.** Remove desired number of crusts from the case. Spray pizza screens with pan release coating and place frozen crust on screens or lined sheet pans. Cover the crust with plastic & thaw.
- 3.** Evenly spread ½ c. low sodium refried beans over the crust leaving ½ inch around the edges plain.
- 4.** Spread 1½ cups (12 oz.) low sodium enchilada sauce over the beans starting from the center and working out to within ½ -inch of the edge of the crust covering the beans.
- 5.** Add 4 oz. shredded Mexican cheddar blend cheese starting from the outer edge of the crust and working into the center of the pizza. Top the cheese with 10 oz. diced cooked chicken.
- 6.** Add 2 c. diced red, yellow & green bell peppers to the pizza.
- 7.** Bake at 375°F in a convection oven: 6-8 min. or until cheese is melted and edges of crust are brown.
- 8.** Serving Suggestions: Allow baked pizza to set for 1 minute before cutting and serving. Cut into 8 portions.

**EACH 1/8 SLICE PROVIDES 2 OZ. EQ. GRAIN, 2 OZ. EQ. M/MA, & 1/2 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS**

