



Chicken and Red Skin Mashed Pizza

New textures for the pizza crust.

INGREDIENTS

- 8 oz. (240 g) Lamb's Supreme® Red Skin Mashed (Item M22)
- 2 oz. (60 g) chopped chicken breast
- 1 ea. 10 in. (25 cm) pizza crust
- 2 oz. (60 g) shredded parmesan cheese
- 1 oz. (30 g) chopped tomato
- ½ oz. (15 g) chiffonade of basil

DIRECTIONS

1. Prepare the Lamb's Supreme® Red Skin Mashed to manufacturer's directions.
2. Par bake pizza crust in 350° F (177° C) oven.
3. Spread Red Skin Mashed on pizza crust.
4. Add chopped chicken breast.
5. Add shredded parmesan and chopped tomato.
6. Sprinkle chiffonade of basil.
7. Return pizza to oven and bake until toppings are browned.

Yield

1 - 2 portions