CHICKEN PARM PIZZA

Chicken parm, pizza style! Rich's Seasoned Cauliflower Crust is the perfect light base for this protein-packed pie. Simply spread the parbaked crust with your pizza sauce, and top with cooked chicken, mozzarella cheese and Italian seasoning. Bake until the cheese is melted and the crust is golden brown. Sprinkle with fresh basil leaves, parmesan cheese, salt and red pepper flakes before serving!

Yield: 1 Pizza



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INGREDIENTS

	RICH'S 10” Seasoned Cauliflower Pizza Crust (Gluten Free), 16 Ct (#18602)
10 oz	Boneless Skinless Chicken Thighs, cooked and breaded with Panko Breadcrumbs
1 C	Pizza sauce
8 oz	Mozzarella cheese
1 tbsp.	Italian seasoning
	Fresh Basil, for topping
	Parmesan Cheese, for topping
	Salt and Red Pepper Flakes

DIRECTIONS

1. Preheat oven to 425°F
2. Spread the pizza sauce over the Seasoned Cauliflower Crust and top with cooked chicken, mozzarella cheese and Italian seasoning
3. Bake pizza for 8-12 minutes or until cheese is melted and crust is golden brown
4. Top with parmesan cheese, fresh basil and red pepper flakes. Serve

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