

ROASTED CHICKEN PIZZA

ON 10" CAULIFLOWER PARBAKED CRUST

INGREDIENTS

- 1 Each Rich's 10" Cauliflower Parbaked Crust
- 3 oz. Smoked Roasted Chicken
- 1½ oz. Dried Cranberries
- ¼ C Creamy Alfredo Sauce
- ½ C Red Onion, Thinly Sliced
- ¼ C Baby Spinach

DIRECTIONS

1. Preheat the oven to 425°F.
2. Pull prepared roasted smoked chicken.
3. Spread the Alfredo sauce on the Cauliflower Parbaked Crust.
4. Top with chicken, cranberries and onion.
5. Bake until the crust is golden. Top with spinach and season with salt and pepper.

**72% OF MILLENNIALS
PREFER TO EAT A
PLANT-BASED DIET.¹**

¹INTERNATIONAL FACILITY MANAGEMENT
ASSOCIATION CONFERENCE, 2019

