

# Chicken Asparagus and Sundried Tomato Pizza, Gluten Free

<b>Yield:</b>	2	lb.
<b>Serving # &amp; Size:</b>	8	(4 oz.) Servings
<b>Meal Part:</b>	Lunch	
<b>Cuisine:</b>	Italian	
<b>Category:</b>	Culinary Prepared Hot	
<b>Channel:</b>	C&U	FSR
<b>Classification:</b>	Main Course—Poultry	
<b>Prep Time:</b>	5 min.	<b>Cook Time:</b> 12 min.
<b>Cost:</b>	Cheap	<b>Difficulty</b> Easy



**Description:** White pizza with chicken, sundried tomatoes and *Stouffer's®* Alfredo Sauce.

Ingredients	Weight	Metric	Measure
Pizza dough, 12", gluten free	16 oz.	g	1 each
<b>Stouffer's ALFREDO SAUCE GLUTEN FREE</b> , hot	3 fl. oz.	g	1/3 cup
Chicken meat, cooked, chopped	8 oz.	g	1-1/2 cups
Red onion, julienne	1 oz.	g	1/3 cup
Asparagus, chopped	2 oz.	g	1/2 cup
Sundried tomatoes, chopped	2 oz.	g	1/4 cup
Parsley, fresh, chopped		g	1 Tbsp.

## Procedure

1.	Spread Alfredo Sauce evenly over pizza dough. Top with chicken, onions, asparagus and sundried tomatoes.
2.	Place into a 425°F oven and cook until done and slightly browned, approximately 10-12 minutes.
3.	Sprinkle with the parsley before serving.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

