



CHICKEN CAESAR PIZZA

with Roma Tomato and Parmesan Cheese

FAMILY



HELLO CAESAR PIZZA

No need for croutons when your pizza is the vessel for this tasty creation!

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 745



Chicken Breasts



Pita Bread



Garlic



Mayonnaise



Parmesan Cheese



Lemon



Worcestershire Sauce



Romaine Lettuce, chopped



Roma Tomato



Cream Cheese

BUST OUT

- 2 Baking Sheets
- Large Bowl
- Garlic Press
- Paper Towel
- Zester
- Parchment Paper
- Large Non-Stick Pan
- Whisk
- Measuring Spoons
- Salt and Pepper
- Medium Bowl
- Olive or Canola oil

INGREDIENTS

4-person

- Chicken Breasts 680 g
- Pita Bread 1 4
- Garlic 10 g
- Mayonnaise 3,9 4 tbsp
- Parmesan Cheese 2 ½ cup
- Lemon 1
- Worcestershire Sauce 0 1 tbsp
- Romaine Lettuce, chopped 227 g
- Roma Tomato 80 g
- Cream Cheese 2 4 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

* Laver et sécher tous les aliments.

** Cuire jusqu'à une température interne minimale de 74°C/165°F.



START STRONG



Preheat your broiler to **high** (to broil the assembled pizzas).



1 PREP Wash and dry all produce.* Mince or grate the **garlic**. Cut the **tomato** into ¼-inch pieces. Zest **1 tsp lemon zest**, then juice **half the lemon**. Cut the **remaining lemon** into wedges.



4 ASSEMBLE PIZZA In the medium bowl with the **caesar dressing**, add the **cream cheese** and **half the Parmesan**. Stir to combine. Over two parchment-lined baking sheets, arrange the **pitats**. Over each **pita**, spread the **caesar-cream cheese mixture**, leaving a ½-inch border. Top with **chicken** and sprinkle over **remaining Parmesan cheese** between each. Season with **pepper**.



2 COOK CHICKEN Pat the **chicken** dry with paper towels, then cut each **breast** into 1-inch cubes. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil**, then the **chicken**. Cook, stirring occasionally, until golden and cooked through, 10-12 min. (**TIP:** Cook to a min. internal temp. of 74°C/165°F, as size may vary.**)



5 BROIL PITAS Working with one baking sheet at a time, broil the **pitats** in the middle of the oven, until the **cheese** is melted and **pitats** are golden-brown, 4-5 min. (**TIP:** Keep an eye on the pitats so they do not burn!) Meanwhile, add **lettuce** and **tomatoes** to the large bowl with the **reserved dressing**. Toss to combine. Set aside.



3 MAKE CAESAR DRESSING Meanwhile, in a medium bowl, add the **mayo**, **Worcestershire**, **garlic**, **1 tbsp oil**, **1 tbsp lemon juice**, **1 tsp lemon zest**. Season with **salt** and **pepper**. Whisk to combine. Transfer **2 tbsp caesar dressing** to a large bowl and set aside.



6 FINISH AND SERVE Cut each **pita** into pieces, then top with the **caesar salad**. Divide between plates and squeeze over a **lemon wedge**, if desired.

GARLICKY!

If you like garlic add another minced clove for an extra kick!