



HOT 'N' HEARTY CHICKEN PIZZAS

with Zucchini, Italian Seasoning, and Chili Flakes





HELLO

ITALIAN SEASONING

Oregano, basil, and parsley give a bodacious herbacious boost to pizza.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 790**

-  Chicken Stir-Fry
-  Zucchini
-  Garlic
-  Flatbreads
(Contains: Wheat)
-  Fresh Mozzarella
(Contains: Milk)
-  Italian Seasoning
-  Shallot
-  Crushed Tomatoes
-  Chili Flakes

START STRONG


Gimme pizza! Kids can help with spreading the tomatoes and adding the toppings in steps 3 and 4.

BUST OUT

- Paper towel
- Large pan
- Baking sheet
- Olive oil (8 tsp)

INGREDIENTS

Ingredient 4-person

- Chicken Stir-Fry 20 oz
- Italian Seasoning 2 tsp
- Zucchini 2
- Shallot 2
- Garlic 4 Cloves
- Flatbreads 4
- Crushed Tomatoes 27.52 oz
- Fresh Mozzarella 8 oz
- Chili Flakes  2 tsp

HELLO WINE



PAIR WITH
Abbiocco Umbria Rosso, 2015

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1 PREHEAT BROILER AND COOK CHICKEN

Wash and dry all produce. Place rack in position closest to flame and heat broiler to high. Pat **chicken** dry with a paper towel. Heat **4 tsp olive oil** in a large pan. Add chicken and season with **Italian seasoning, salt, and pepper.** Cook, tossing occasionally, until cooked through, 5-6 minutes.



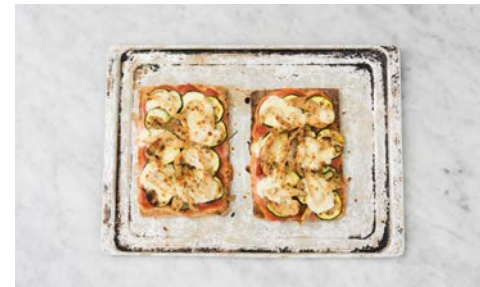
4 ADD TOPPINGS

Cut **mozzarella** in half, then thinly slice. Scatter **veggies** from plate in an even layer over **flatbreads**, followed by **chicken** and **chili flakes** (to taste—start with ¼ tsp and add more if you like it hot). Spread out mozzarella slices in an even layer on top.



2 BROIL VEGGIES

Meanwhile, slice **zucchini** into thin rounds. Halve, peel, and thinly slice **shallot**. Toss zucchini and shallot with **4 tsp olive oil, salt, and pepper** and spread out on a baking sheet. Place under flame and broil until lightly browned, about 4 minutes.



5 BROIL FLATBREADS

Place **flatbreads** under broiler and broil until cheese is melted and crust is golden, 2-3 minutes.



3 SPREAD TOMATOES

While **veggies** broil, mince or grate **garlic**. Once veggies are done broiling, remove from sheet and transfer to a plate. Place **flatbreads** on same sheet, then spread a thin layer of **tomatoes** over top (we used one container; if you like your pizza saucy, use more). Scatter garlic (to taste) over top.



6 FINISH AND SERVE

Transfer **flatbreads** to a cutting board and cut into squares. Season with **salt** and serve. **TIP:** If you have any chili flakes left over, serve them on the side as a garnish.

FRESH TALK

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