



Curry Chicken Pizza With Cauliflower Crust

Yield: serves 3

*Indicates items from National Food Group

Ingredients

1	*Cauliflower Pizza Crust
1/4 cup	*Edamame, Shelled
4 oz	*Chicken Fajita Strips
6 oz	*Yellow Curry
1/4 cup	shredded Parmesan
4 oz	Alfredo sauce
2 tbs	green onion
2 tbs	peanuts
2 tbs	mint
2 tbs	basil

Preparation

- 1) Pizza Sauce: mix alfredo and yellow curry 4-1 ratio.
- 2) Chicken: mix the fajita strips in yellow curry sauce and chopped mint; marinade overnight.
- 3) Top pizza crust with light layer of alfredo curry sauce. Layer shredded parmesan, marinated fajita strips, edamame, and peanuts.
- 4) Bake at 500°F for 5-7 minutes.
- 5) Garnish with green onion and basil.