

Pesto Chicken Pizza








Recipe Rating	
Total Time	55 Minutes
Cooking Time	40 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board Spoon/Spatula/Pizza Cutter ½ size- 2" deep production pans Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart

Nutrition Facts	
Valeur nutritive	
Per 1 serv (124g) / par 1 serv (124g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	310
Fat / Lipides 17g	26%
Saturated / satures 7g	
+ Trans / trans 0g	34%
Cholesterol / Cholesterol	55mg
Sodium / Sodium	410mg
Carbohydrate / Glucides	23g
Fibre / Fibres 1g	5%
Sugars / Sucres 1g	
Protein / Proteines	15g
Vitamin A / Vitamine A	1%
Vitamin C / Vitamine C	20%
Calcium / Calcium	15%
Iron / Fer	8%

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	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Pizza Crust, Frozen	980 gm	4.3 Lbs	1.96 Kg	8.6 Lbs
Pesto Sauce (see recipe)	260 gm	9.2 oz	520 gm	1.2 Lbs
Chicken, Diced, Cooked	1 Kg	2.2 Lbs	2 Kg	4.4 Lbs
Cheddar Cheese	550 gm	1.2 Lbs	1.1 Kg	2.4 Lbs
Broccoli Florets	300 gm	10.6 oz	600 gm	1.3 Lbs

Method	
	<p>1. Thaw prepared pizza dough.</p> <p>Wash and blanch broccoli florets.</p>
	<p>2. Build the pizza in layers, with the pizza crust, covered with pesto sauce. Add the broccoli florets and chicken over the top of the sauce. Cover the pizza with a layer of cheddar cheese.</p>
	<p>3. Cook whole or for a Multigen, cut into half and transfer to ½ size- 2” deep production pans that have been prepared with nonstick spray.</p> <p>Cover the middle half of the pan with aluminum foil, leaving the ends uncovered. Place pan in Multigen for 40 minutes.</p>
	<p>4. Bulk: remove from Multigen and serve alone or with a side dish.</p> <p>Cold Plating: allow to cool and plate alone or with a side dish. Place on the hot side of the tray to retherm prior to service.</p> <p>Serve Hot.</p>
	
<p>Garnish: n/a</p>	
<p>Food Accompany: Side salad or vegetable side dish</p>	