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NATIONAL DAIRY COUNCIL™

Chicken Alfredo Pizza

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Main Dish

Recipe HACCP Process: #2 Same Day Service

Ingredients

Measure

Directions

Unsalted Butter	¾ cup
Fresh Cloves Garlic, minced	4 cloves
All Purpose Flour	¾ cup
Whole Milk	2 qt
Parmesan Cheese, grated	3 cups
Iodized Salt	1 Tbsp
14-inch Sheeted Pizza Dough	5
Mozzarella Cheese, shredded	2 qts + 2 cups
Chicken Strips	2 lbs + 8 oz
Frozen Peas	1 qt + 1 cup

1. Mince garlic cloves.
2. Melt butter in large sauce pan over medium heat. Cook garlic for 1-2 minutes or until fragrant. Stir in flour. Cook, stirring for 2 minutes.
3. Whisk in milk. Cook over low heat, stirring for 13-15 minutes or until thickened. Stir in parmesan cheese and salt. Remove from heat and let cool. Yield will be about 8 cups of alfredo sauce.
4. Preheat oven to 500° F. Spread 1 ½ cups alfredo sauce over each frozen pizza crust. Next, scatter 1 cup mozzarella cheese over top, followed by ½ lb chicken strips, 1 cup peas and another 1 cup mozzarella cheese over each pizza.
5. Transfer pizza to pizza pans. Bake in 3 batches on top and bottom racks, rotating and switching pans halfway through. Bake for 15 minutes or until crust is cooked through and cheese is golden and bubbly.
6. Cut each pizza into 8 slices and serve.

Notes:

Use part skim low moisture mozzarella.

Meal Components:

1 serving provides 2 oz equivalent whole grain rich, 2 oz equivalent meat/meat alternate.

Yield:

40 servings

Nutrients Per Serving

Calories	244.6 kcal	Sodium	614.598 mg	Iron	.37 mg
Total Fat	16.795 gm	Carbohydrates	9.673 gm	Calcium	299.894 mg
Saturated Fat	8.313 gm	Dietary Fiber	1.075 gm	Vitamin A	453.482 iu
Cholesterol	59.869 mg	Protein	16.795 gm	Vitamin C	1.577 mg

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