



CHICKEN CAULIFLOWER FLORENTINE PIZZA



A flaky pizza crust spread with a parmesan cream sauce topped with sliced chicken, fresh spinach, sun dried tomatoes and **Battered Cauliflower**. Yield: 4 Servings

Ingredients:

12 Each	Battered Cauliflower [#0282220], Prepared According To Package Directions
1 Cup	Alfredo Sauce, Prepared
1 Each	Pizza Crust, Prepared
1 Cup	Baby Spinach, Fresh
¼ Cup	Parmesan Cheese, Shredded
6 Oz.	Roasted Chicken, Sliced
¼ Cup	Sun Dried Tomatoes, Chopped
2 Cups	Shredded Mozzarella Cheese

Directions:

1. Preheat the oven to 425° Fahrenheit.
2. Evenly spread alfredo sauce on the pizza crust.
3. Top with baby spinach and parmesan cheese.
4. Evenly distribute chicken and sun dried tomatoes.
5. Cover with shredded mozzarella cheese.
6. Bake for 10–12 minutes, or until the cheese is golden and bubbly.
7. Top with **Battered Cauliflower** and serve.

