

CHICKEN CHILI PIZZA



A flaky pizza crust topped with Whitey's Chicken Chili, shredded cheddar and mozzarella cheeses, sliced jalapeños and red onion, baked until golden and garnished with sour cream and scallions. Yield: 4 Servings

Ingredients:

1½ Cups	Whitey's Chicken Chili [#48360],		
	Whitey's Chicken Chili [#48360], Prepared According To Package Directions	1 Cup	Cheddar Cheese, Shredded
1-12"	Pizza Crust, Prepared	1 Cup	Mozzarella Cheese, Shredded
½ Cup	Red Onion, Sliced	Drizzle	Sour Cream
½ Cup	Jalapeño Pepper, Sliced	Garnish	Scallions, Sliced

Directions:

- 1. Preheat an oven to 350°F.
- 2. Spread Whitey's Chicken Chili onto the pizza crust.
- 3. Top with red onion, jalapeño pepper, cheddar and mozzarella cheese.
- 4. Bake for 8-10 minutes, or until the crust is toasted.
- 5. Drizzle the pizza with sour cream and garnish with scallions.

