

Buffalo Chicken Pizza

Buffalo Chicken Pizza, all the steamy, creamy flavors of a favorite American snack - Buffalo wings - on a pizza!



INGREDIENTS

(Makes 1 pizza)

| | |
|--|-------------|
| Pre-baked crust*, 30cm | 1 |
| Chicken breast, cooked, sliced into strips | 200g |
| Red pepper sauce (for buffalo wings) | 60ml |
| U.S. Sour Cream | 80g |
| U.S. Monterey Jack Cheese, shredded | 100g |
| U.S. Blue Cheese, crumbled | 100g |
| Scallions, chopped | 40g |
| Celery, sliced thin | 60g |

*Using raw dough crust - bake at 260°C (500° F) on a pizza stone.

NUTRITIONAL CONTENT

Per 100g

| | |
|----------------------------|---------|
| Calories | 218kcal |
| Total Fat | 10g |
| Saturated Fat | 5g |
| Trans Fat | 0g |
| Cholesterol | 38mg |
| Total Carbohydrates | 17g |
| Dietary Fiber | 1g |
| Sugars | 01g |
| Protein | 15g |
| Calcium | 192mg |
| Magnesium | 13mg |
| Phosphorus | 148mg |
| Potassium | 162mg |
| Sodium | 402mg |
| Iron | 1mg |
| Vitamin A | 316IU |
| Vitamin C | 3mg |

PREPARATION

1. **Toss chicken with red pepper sauce and marinate for one hour.**
2. **Spread sour cream evenly over pizza crust.**
3. **Sprinkle Monterey Jack cheese over sour cream.**
4. **Arrange marinated chicken strips on top of cheese.**
5. **Bake at 220°C (425°F) for 7-9 minutes or until crust is lightly browned and cheese is melted.**
6. **After baking, sprinkle blue cheese, scallions, and celery on top.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. Photo courtesy of the Wisconsin Milk Marketing Board. ©2014 U.S. Dairy Export Council.