

Chicken and Spinach Pizza



Ingredients:

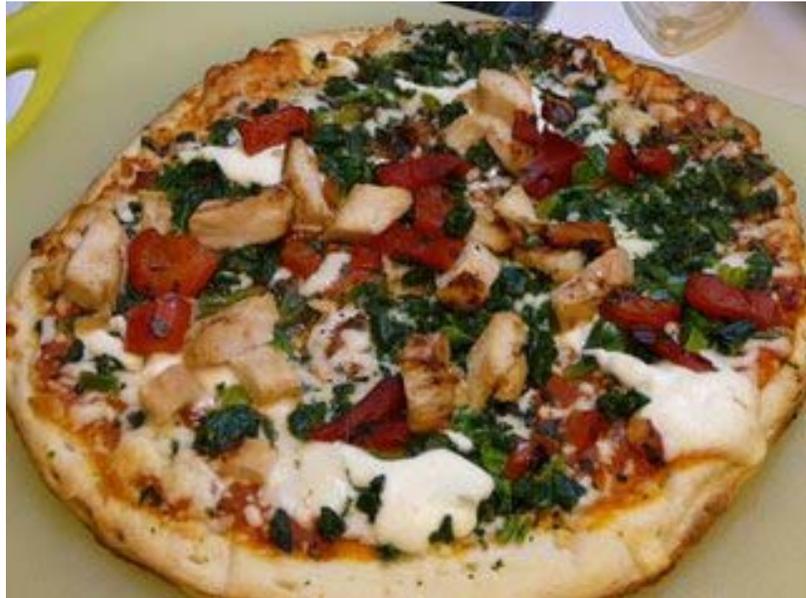
1	9"	Pizza Crust , fresh or frozen
200	gm	Chicken meat, diced
½	bn	Spinach, chopped
1	T	Garlic, chopped
¼	ts	Salt
½	c	Mushrooms, sliced
1	pn	Black Pepper, ground
300	gm	Mozzarella Cheese, grated
240	ml	<i>Nana Pasta Sauce (Traditional)</i>

Preparation:

Pan fry chicken, garlic, and spinach, until chicken is cooked, and most of the water from the spinach is evaporated. Add black pepper and salt to taste.

Spoon *Nana Pasta Sauce* over the pizza crust. Cover sauce with mozzarella. Top with the chicken-spinach mix, and then the mushrooms.

Bake on a stone or steel pizza pan at 200°C for 20- to 25-minutes or until crust is golden.



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