

## **Recipe name:**

Spinach & Chicken Crust Pizza

#### **Recipe description:**

Our tasty Spinach & Chicken Crust Pizza Recipe is an easy low-carb pizza idea. Top with fresh avocado slices & PEPPADEW® Sweet Piquanté Peppers.

#### Prep time:

10 mins

Cook time: 15 mins

Serves:

4

Made with: PEPPADEW® Sweet Piquanté Peppers

Course: Lunch / Dinner

Occasion: Quick & Easy

## Ingredients:

- 450g Chicken breast, minced
- <sup>1</sup>/<sub>2</sub> cup Parmesan cheese, grated
- 1/2 cup mozzarella cheese, grated
- 1/4 cup spinach, blanched, roughly chopped
- Salt and pepper
- 1/2 cup PEPPADEW® Sweet Piquanté Peppers Mild or Hot Whole

# Method:

- 1. In a bowl, add all the ingredients together except for the PEPPADEW® Sweet Piquanté Peppers Mild or Hot Whole , and mix well
- 2. Press down on a greased oven proof tray.
- 3. Bake for 20 minutes at 200'c, remove and add PEPPADEW® Sweet Piquanté Peppers Mild or Hot Whole and return to oven for a further 15 minutes.
- 4. Remove from the oven and top with fresh avocado slices.

# **SERVING SUGGESTIONS:**

Add Peppered Salami slices for a meatier option.