



Nutrition Facts

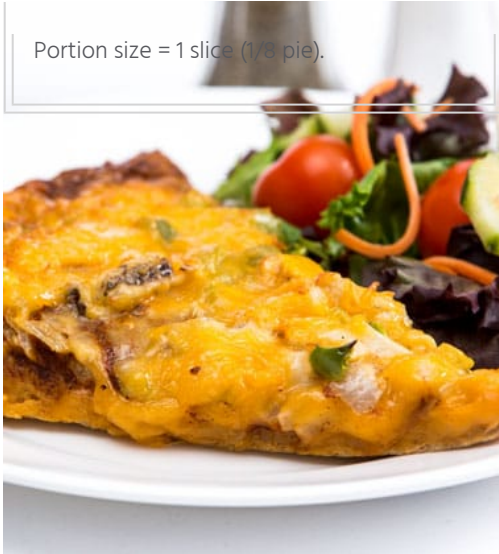
Serving Size	1 SLICE	
Amount Per Serving		
Calories	423	
		% Daily Value
Total Fat	14.3g	22%
Saturated Fat	5.7g	29%
Cholesterol	41mg	14%
Sodium	900mg	38%
Total Carbohydrate	16%	
	47.7g	
Dietary Fiber	5.9g	24%
Protein	23.3g	47%
Vitamin A	12%	Vitamin C 19%
Calcium	31%	Iron 13%

 **TIP**

1.8 oz chicken fajita strips provides 1 oz equivalent meat/meat alternate

Use pizza crust with manufacturer documentation that 1/8 of a whole crust contributes 2 servings of total grain and that meets USDA requirements for a whole grain rich food for the school meal programs.

Batch cook for best product quality.



Portion size = 1 slice (1/8 pie).

Total Time
NOT AVAILABLE

Serving & Size
1 SLICE

Difficulty
DIFFICULT


Yields
48

Pizza with a South-West, Tex-Mex flair will add excitement to any menu! Made with Campbell's® Healthy Request® Condensed Cream of Chicken Soup, this twist on ordinary pizza is sure to please your patrons.

INGREDIENTS

WEIGHT

MEASURE

canola oil		2 tbsp.
onion, diced	58 oz.	6 cups
green pepper, diced	58 oz.	6 cups
 Campbell's® Healthy Request® Condensed Cream of Chicken Soup, 50 oz ea	50 oz.	1 cans
granulated garlic		1 tbsp.
chili powder		3/4 cups
black pepper		1 tbsp.
cumin, ground		1 tbsp.
unseasoned chicken strips, cooked, frozen	30 oz.	
sheeted whole grain pizza dough, 16 oz each		6 ea.
reduced fat Cheddar cheese, shredded	72 oz.	18 cups
crushed red pepper, optional		1/4 cups



INSTRUCTIONS

1. Over medium high heat, add oil to skillet. Sauté onions and peppers.

CCP: Hold at 140°F or above until pizzas are assembled.

To Prepare Sauce:

2. Combine Campbell's® Healthy Request® Condensed Cream of Chicken Soup, garlic, and spices. Mix well to combine and evenly distribute all ingredients. Reserve.

To Prepare Pizza:

1. Evenly distribute the following onto each pizza crust:

- 1 cup (8 oz. spoodle) of sauce- using back of spoodle spread within ½" of the crust edge.
- 5 oz. chicken
- 1 cup each of onions and peppers
- 12 oz shredded cheddar

2. Bake pizza in a convection, conventional, or conveyor oven according to crust manufacturer's baking instructions. Check pizza during baking to make sure it does not burn.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

To Serve:

1. Sprinkle 2 tsp hot pepper flakes evenly over each topped pizza (optional).

2. Cut each pizza into 8 equally sized pieces just before ready to serve. Serve immediately.