



Bubbie's CHICKEN ALFREDO & BROCCOLI PIZZA

on premade dough



INSTRUCTIONS:

Preheat oven according to the dough package directions.

- 1 Brush dough lightly with olive oil (optional).
- 2 Spread Alfredo sauce evenly over the dough.
- 3 Top with cooked chicken and broccoli florets.
- 4 Sprinkle mozzarella and Parmesan cheese on top.
- 5 Season with Italian seasoning, garlic powder, and oregano.
- 6 Bake until crust is golden and cheese is bubbly (12–15 minutes).
- 7 Remove from oven and garnish with fresh parsley. Slice and enjoy!

INGREDIENTS:

- 1 premade pizza dough (12–14 inches)
- 1 cup cooked chicken, shredded or chopped
- 1 cup Alfredo sauce (homemade or store-bought)
- 1½ cups shredded mozzarella cheese
- ½ cup grated Parmesan cheese
- 1 cup broccoli florets, steamed or blanched
- 1 tsp Italian seasoning
- ½ tsp garlic powder
- ½ tsp dried oregano
- Fresh parsley, for garnish (optional)

BENEFITS:

- High in protein from chicken for a satisfying meal.
- Broccoli adds fiber, vitamins, and essential nutrients.
- Herbs and garlic support immune health and flavor.

EXTRA HERBAL BOOST

Add any of these before baking:



Fresh basil



Thyme



Rosemary



Oregano



Red pepper flakes

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