



Lighter New Orleans Pizza

Recipe By UNICOI PRESERVES

SERVES: 4

INGREDIENTS:

- 1 pre-made thin pizza crust
- ½ cup Laura Lynn pizza sauce
- ⅛ tsp. cayenne pepper
- ¼ cup Ingles rotisserie chicken breast, *diced*
- ½ cup Laura Lynn low moisture, part skim shredded mozzarella cheese
- 3 oz. link Andouille sausage, *thinly sliced*
- ¼ cup red onion, *diced*
- ¼ cup mixed colored bell peppers, *diced*
- 1 tbsp. curly parsley, *chopped*

DIRECTIONS:

- 1. Preheat oven to 425°F. Line a baking sheet with parchment paper, then place pizza crust on prepared pan.
- 2. Add pizza sauce and cayenne pepper to a small bowl, mix, then stir in diced chicken breast. Spread sauce over pizza crust, then top with mozzarella cheese.
- 3. Evenly distribute sausage over the pizza, then add the onion and bell peppers.
- 4. Bake 10-12 minutes or until toppings and crust are heated through, and cheese is melted.
- 5. Remove from oven, top with parsley, slice and serve.

We like to use fully-cooked Andouille sausage and rotisserie chicken, such a time saver!

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