



Spinach & Feta Chicken Sausage Pizza

Recipe adapted from Al Fresco Chicken.

Ingredients

- 1 lb Stoltzfus Meats spinach & feta chicken grillers
- Naan pizza crust
- Pizza sauce
- Green pepper, sliced
- Onion, sliced
- Mushrooms, sliced
- Feta crumbles
- Baby spinach
- Olive oil



Directions

1. Preheat oven to 400 degrees F.
2. Heat 1-2 Tbsp olive oil in a skillet over medium heat. Add green pepper, onion, and mushrooms and cook until desired tenderness. Remove from pan and set aside.
3. Add 1 Tbsp olive oil to the pan and increase heat to medium-high. Cook spinach & feta chicken grillers for approximately 10 minutes, or until an internal temperature of 165 degrees F.
4. Brush Naan pizza crust with a little bit of olive oil and place in preheated oven for 3-4 minutes.
5. Once chicken sausage has slightly cooled, slice each griller into coins.
6. Remove Naan crust from oven, top with chicken sausage, feta crumbles, sauteed vegetables, and fresh spinach.
7. Bake at 400 for 10-12 minutes until crisp.



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