

SIMPLE.  
HEALTHY.  
DINNER.

# CHICKEN ENCHILADA PIZZA

Serves 4

1 bag Wildtree So Quick & Easy Whole Wheat Pizza Dough  
1 tablespoon Wildtree Natural Grapeseed Oil  
½ cup warm water  
½ cup Wildtree Tia Rosa's Red Enchilada Sauce

1 cup cooked shredded chicken  
½ cup sliced black olives  
1 (4 ounce) can diced green chilies, drained  
1 cup shredded cheese

Calories 460; Fat 19g; Saturated Fat 7g; Carbohydrate 46g;  
Fiber 5g; Protein 27g; Cholesterol 60mg; Sodium 870mg



▶ Preheat oven to 400°F. In a large bowl combine the So Quick & Easy Whole Wheat Pizza Dough mix, Natural Grapeseed Oil, and water. Mix until a ball starts to form.



▶ Turn dough out onto a lightly floured surface and knead for 1 minute or until smooth and elastic. Cover and let rest for 10 minutes.



▶ To shape the dough, flatten it into a disk using the palm of your hand. Roll out dough, using a rolling pin, into desired shape and size. Place on a lightly greased pizza pan or baking sheet.



▶ Spread Tia Rosa's Red Enchilada Sauce over entire pizza.



▶ Top with chicken, olives, and green chilies. Finish with a layer of shredded cheese. Bake 20 minutes or until heated through and cheese is bubbly.



▶ Serve pizza with desired toppings (cilantro, avocado, lettuce, tomato, salsa, etc.)

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