



## **BBQ Chicken Pizza**

### Ingredients:

1 Brooklyn Bred® Ancient Grain Pizza Crust  
¼ cup BBQ sauce  
½ cup cooked chicken, shredded or diced  
¼ cup fresh mozzarella, diced  
¼ cup shredded low fat cheddar cheese  
2 tablespoons chopped parsley

### Directions:

1. Preheat oven to 400 degrees.
2. Spread barbecue sauce evenly along crust. Top with cooked chicken then mozzarella and cheddar cheeses.
3. Bake directly on rack or pizza stone for 10 minutes, or until toppings are melted and crust is crisp.
4. Remove and top with red onions and chopped parsley. Serve immediately.

Nutrition Facts (1/4 of pizza): 270 calories, 34 grams carbohydrates, 19 grams protein, 7 grams fat, 4 grams fiber, 521mg sodium

## **Buffalo Chicken Pizza**

### Ingredients:

1 Brooklyn Bred® Ancient Grain Pizza Crust  
½ cup cooked chicken, shredded or diced  
¼ cup Buffalo sauce  
2 tablespoons diced red onion  
½ cup shredded low fat mozzarella  
Scallion, celery as garnish (optional)

### Directions:

1. Preheat oven to 400 degrees.
2. Toss cooked chicken with Buffalo sauce and spread evenly across crust. Top with diced red onion. Sprinkle with cheese.
3. Bake directly on rack or pizza stone for 10 minutes, or until toppings are melted and crust is crisp.
4. Remove and serve immediately.
5. Garnish with diced fresh celery and scallions, if desired.

Nutrition Facts (1/4 of pizza): 255 calories, 28 grams carbohydrates, 20 grams protein, 8 grams fat, 4 grams fiber, 437mg sodium



## **Hawaiian Pizza**

### Ingredients:

1 Brooklyn Bred® Ancient Grain Pizza Crust  
1 (8oz) can pizza sauce  
½ cup shredded low fat mozzarella  
8oz diced ham  
½ (20oz) can chunk pineapple

### Directions:

1. Preheat oven to 400 degrees.
2. Spread pizza sauce evenly along crust. Top with cheese, ham and pineapple.
3. Bake directly on rack or pizza stone for 10 minutes, or until toppings are melted and crust is crisp.
4. Remove and serve immediately.

Nutrition Facts (1/4 of pizza): 305 calories, 41 grams carbohydrates, 21 grams protein, 7 grams fat, 6 grams fiber, 525mg sodium

## **Margarita Pizza**

### Ingredients:

1 Brooklyn Bred® Ancient Grain Pizza Crust  
4 oz fresh mozzarella, sliced thin  
1 large tomato, sliced thin  
2 tablespoons grated parmesan cheese  
½ cup fresh arugula

### Directions:

1. Preheat oven to 400 degrees.
2. Place sliced mozzarella evenly along crust. Top with sliced tomatoes. Sprinkle with grated cheese.
3. Bake directly on rack or pizza stone for 10 minutes, or until toppings are melted and crust is crisp.
4. Remove and sprinkle with fresh arugula leaves. Serve immediately.

Nutrition Facts (1/4 of pizza): 220 calories, 26 grams carbohydrates, 11 grams protein, 7 grams fat, 4 grams fiber, 308mg sodium



## **Supreme Pizza**

### Ingredients:

1 Brooklyn Bred® Ancient Grain Pizza Crust  
1 (8oz) can pizza sauce  
½ cup shredded low fat mozzarella  
25 slices turkey pepperoni  
1 medium green pepper, sliced  
1 small onion, sliced

### Directions:

1. Preheat oven to 400 degrees.
2. Spread pizza sauce evenly along crust. Top with cheese, turkey pepperoni, sliced peppers and onions.
3. Bake directly on rack or pizza stone for 10 minutes, or until toppings are melted and crust is crisp.
4. Remove and serve immediately.

Nutrition Facts (1/4 of pizza): 275 calories, 34 grams carbohydrates, 16 grams protein, 9 grams fat, 5 grams fiber, 782mg sodium