



RECIPE CARD

PIZZA CHICKEN

Pizza Chicken

Pizza Chicken is an exceptionally easy meal that will rally the whole family like the game-winner that it is.

Ingredients

2 **chicken breasts**, each cut into 4 thinner breasts
2 oz **mozzarella cheese**
1 **bell pepper**, sliced into strips
1/2 **onion**, cut thinly into rings
1/2 cup **cherry tomatoes**, cut in half
3 tablespoons **olive oil**
1/3 cup **Italian cheese** mix, shredded
fresh **oregano**
salt/pepper

Directions

1. Heat 2 skillets over medium heat with 1-2 tablespoons in each.
2. Season chicken breast with salt/pepper.
3. Place chicken in skillet and cook for about 3 minutes. In the other skillet, place bell peppers and onions, toss frequently until softened.
4. Flip chicken to the other side and cook for an additional 3 minutes, until golden brown (or until internal temp reaches 165°F).
5. Spread 1/2 oz mozzarella cheese on each chicken breast. Top with sauteed bell peppers + onions, cherry tomatoes, fresh oregano and 1-2 tablespoons Italian cheese.
6. Place under your broiler until cheese is melted. Garnish with a bit more fresh oregano.



*Recipe adapted from
Waltham Fields
Community Farm*