



## Chicken Caesar Salad Pizza

READY IN



18 min.

SERVINGS



18

CALORIES



156 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 0.5 cup classic caesar dressing divided kraft
- 6 oz oscar mayer carving board flame grilled chicken breast strips
- 1 cup seasoned croutons
- 0.3 cup parmesan cheese grated kraft
- 1 ready-to-use baked pizza crust
- 10 oz torn salad greens
- 1.5 cups mozzarella cheese shredded kraft

### Equipment

baking sheet

oven

## Directions

Heat oven to 425F.

Place pizza crust on baking sheet; top with mozzarella.

Bake 7 to 8 min. or until cheese is melted. Meanwhile, toss greens with remaining ingredients.

Top pizza with salad just before serving.

## Nutrition Facts



**PROTEIN 20.86%** **FAT 45.48%** **CARBS 33.66%**

## Properties

Glycemic Index:5.5, Glycemic Load:0.88, Inflammation Score:-2, Nutrition Score:3.7356521526109%

## Nutrients (% of daily need)

Calories: 156.07kcal (7.8%), Fat: 7.83g (12.05%), Saturated Fat: 2.71g (16.94%), Carbohydrates: 13.05g (4.35%), Net Carbohydrates: 12.6g (4.58%), Sugar: 0.61g (0.68%), Cholesterol: 19.56mg (6.52%), Sodium: 309.3mg (13.45%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.09g (16.17%), Calcium: 91.37mg (9.14%), Selenium: 5.64µg (8.05%), Phosphorus: 75.63mg (7.56%), Vitamin B3: 1.49mg (7.43%), Vitamin K: 7.13µg (6.79%), Iron: 0.98mg (5.47%), Vitamin A: 262.23IU (5.24%), Vitamin B12: 0.27µg (4.53%), Vitamin C: 3.67mg (4.45%), Vitamin B6: 0.08mg (3.82%), Zinc: 0.5mg (3.35%), Vitamin B2: 0.06mg (3.33%), Vitamin E: 0.36mg (2.41%), Folate: 9.3µg (2.33%), Manganese: 0.04mg (2%), Magnesium: 7.64mg (1.91%), Potassium: 65.74mg (1.88%), Fiber: 0.45g (1.8%), Vitamin B1: 0.03mg (1.71%), Vitamin B5: 0.14mg (1.42%)