



Greek Pizza with Chicken and Artichokes

READY IN



45 min.

SERVINGS



4

CALORIES



543 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 2 cups meat from a rotisserie chicken cooked chopped
- ☐ 4 ounces feta cheese crumbled
- ☐ 10 kalamata olives pitted drained thinly sliced
- ☐ 6 ounce marinated artichoke hearts drained coarsely chopped
- ☐ 1 tablespoon olive oil
- ☐ 1.5 tablespoons oregano fresh chopped
- ☐ 0.5 teaspoon pepper freshly ground
- ☐ 0.5 recipe brick oven pizza dough
- ☐ 4 ounce roasted peppers red drained cut into strips

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6 ounces mozzarella cheese shredded divided

Equipment

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bowl

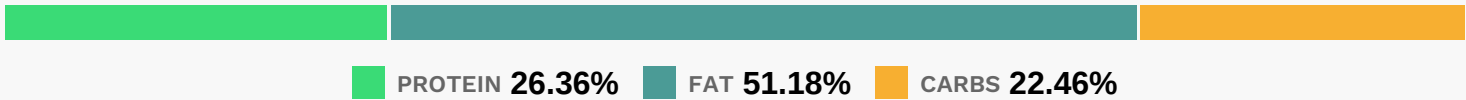
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oven

Directions

- ☐ Sprinkle 3/4 cup mozzarella cheese onto prepared pizza dough. Top evenly with chicken.
- ☐ Combine artichoke hearts and next 5 ingredients in a bowl; toss gently. Spoon mixture evenly over chicken.
- ☐ Sprinkle with remaining 3/4 cup mozzarella cheese; top with feta cheese.
- ☐ Bake at 500 for 5 to 7 minutes or until browned and bubbly.

Nutrition Facts



Properties

Glycemic Index:22.75, Glycemic Load:0.6, Inflammation Score:-9, Nutrition Score:18.321739284889%

Flavonoids

Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg, Luteolin: 0.06mg

Nutrients (% of daily need)

Calories: 542.75kcal (27.14%), Fat: 30.79g (47.36%), Saturated Fat: 12.16g (76.02%), Carbohydrates: 30.41g (10.14%), Net Carbohydrates: 27.3g (9.93%), Sugar: 4.03g (4.47%), Cholesterol: 111.33mg (37.11%), Sodium: 1701.96mg (74%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 35.67g (71.35%), Calcium: 419.33mg (41.93%), Selenium: 28.97µg (41.39%), Phosphorus: 389.71mg (38.97%), Vitamin B3: 6.11mg (30.56%), Vitamin B2: 0.48mg (28.36%), Vitamin B12: 1.65µg (27.53%), Vitamin C: 22.16mg (26.86%), Vitamin B6: 0.5mg (24.84%), Vitamin A: 1081.02IU (21.62%), Zinc: 3.23mg (21.54%), Iron: 3.85mg (21.41%), Vitamin K: 15.8µg (15.05%), Fiber: 3.11g (12.46%), Vitamin B5: 1.05mg (10.48%), Manganese: 0.2mg (10.17%), Magnesium: 38.3mg (9.57%), Vitamin E: 1.36mg (9.08%), Potassium: 282.77mg (8.08%), Vitamin B1: 0.11mg (7.51%), Folate: 24.87µg (6.22%), Copper: 0.12mg (5.88%), Vitamin D: 0.28µg (1.89%)