

## Chicken Pizzolo

Think chicken, cooked up like a pizza. With a rich tomato sauce and lots of melted mozzarella cheese cooked up over all natural, cage-free chicken, then served on a bed of sautéed Italian greens, it's a recipe the whole family will love. (Did we mention it's just 10 minutes hands on?)

**25** Minutes to the Table

**10** Minutes Hands On

**1 Whisk** Super Easy

### Getting Organized

#### EQUIPMENT

Large Oven-Safe Skillet  
Large Skillet

#### FROM YOUR PANTRY

Olive Oil  
Salt & Pepper

#### 5 MEEZ CONTAINERS

Chicken Breast  
Tomato Sauce  
Mozzarella &  
Parmesan  
Garlic & Herbs  
Spinach & Kale

### Make The Meal Your Own

**Have a favorite pizza?** Re-create the taste by laying your favorite toppings – we like pepperoni or sliced mushrooms – on top of the chicken before adding the cheese.

**Our cage-free chickens thrive on an all-natural diet.** They are never fed growth hormones and receive no antibiotics in their feed, their water, through intramuscular injection, or even the egg...ever.

### Good To Know

**Chef Max recommends seasoning** the chicken when it comes out of the oven to ensure the dish is balanced and seasoned to your tastes.

**Health snapshot per serving** – 580 Calories, 27g Fat, 58g Protein, 22 Carbs, 16 Smart Points

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Cage-Free Chicken, Tomatoes, Spinach, Kale, Mozzarella, Parmesan, White Wine, Red Onion, Garlic, Olive Oil, Basil, Miso, Herbs & Spices

meez meals

### 1. Getting Organized

Preheat your oven to 450.

### 2. Cook the Sauce

Heat a large, dry oven-safe skillet over medium-high heat. Add the **Tomato Sauce** and ½ cup water. Bring the sauce to a boil, reduce heat and simmer until most of the water evaporates, about 3 minutes. Turn off the heat.

### 3. Bake the Chicken

Place the **Chicken Breasts** in the pan on top of the sauce. Top each piece of chicken with **Mozzarella & Parmesan**, pressing down gently to help the cheese adhere to the top of the chicken.

Place the skillet into the oven and bake until the cheese is melted and the chicken is fully cooked, about 12 to 15 minutes.

*If you have a thermometer, use it to check if the chicken is done. You're looking for 165 degrees or above.*

### 4. Sauté the Greens

While the chicken is cooking, heat 1 Tbsp oil in a large skillet over high heat. Add the **Garlic & Herbs** and cook, stirring constantly, until fragrant, about 30 seconds. Add the **Spinach & Kale** and cook until lightly wilted, but still bright green, about 2 minutes.

Serve the sautéed greens alongside the baked chicken. Season with salt and pepper to taste.

*Love this recipe? #meezmagic*

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**