

Low-Point Chicken and Sausage Pizza

Ingredients:

- 2 tsp. olive oil
- 4 oz. sweet Italian Sausage links (casing removed), chopped
- 2, 4 oz. boneless skinless chicken breasts, cubed
- 2 Tbs onion, diced
- 1 Tbs garlic, minced
- 1 can, diced tomatoes
- 2 Tbs black olives, diced
- 1 tsp. kosher salt
- 1/2 tsp. pepper
- 4 oz. Fontina cheese, shredded
- 1 package, 11 oz. Pillsbury pizza dough (thin crust)
- 1 1/2 cups Classico Traditional Tomato/Basil pasta sauce
- 2 Tbs fresh parsley, chopped small
- Pam cooking spray

Preheat oven to 450 degrees. In a large skillet, heat olive oil over medium high heat. Add chopped sausage and chicken. Heat for about 10 minutes until cooked through, stirring frequently. Remove from skillet and set aside. Add onions and garlic to the skillet and saute' for about 5 minutes. Add tomatoes, black olives, salt and pepper. Heat thoroughly. Roll out pizza dough on a baking sheet sprayed with Pam cooking spray to form a large rectangle. Spread pasta sauce over dough and add diced tomato mixture. Spread chicken and sausage evenly over dough and sprinkle with shredded cheese. Place in oven for 16 to 20 minutes or until golden (ovens may vary). Enjoy!

Total servings - 8 or 16 slices

Serving size - 1

Points per serving - 6 points for the 8 total serving size; 3 points for the 16 total serving size

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"What is the secret of success? Right decisions. How do you make right decisions? Experience. How do you get experience? Wrong decisions." - Anonymous