





American Buffalo Chicken Pizza



Entire recipe: 245 calories, 4g total fat (1.5g sat. fat), 864mg sodium, 31g carbs, 6g fiber, 2g sugars, 24g protein

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Prep: 5 minutes **Cook:** 15 minutes

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Ingredients

2 oz. cooked and chopped skinless chicken breast

1 tsp. Frank's RedHot Original Cayenne Pepper Sauce, or more to taste

1 high-fiber pita

1 wedge The Laughing Cow Light Creamy Swiss cheese

1 tsp. reduced-fat Parmesan-style grated topping 1 tbsp. chopped scallions

Directions

Preheat oven to 375 degrees. Spray a baking sheet with nonstick spray.

In a small bowl, toss chicken with hot sauce.

Lay pita on the baking sheet. Spread with cheese, leaving a 1/2-inch border. Top with saucy chicken and sprinkle with Parm-style topping.

Bake until hot and lightly browned, 10 to 12 minutes.

Sprinkle with scallions. Yum time!

MAKES 1 SERVING

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