



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

KEY INGREDIENT SHOPPING LIST

- 1 lb. Tyson Boneless and Skinless Chicken Breast, BIGGER DEAL..... lb. \$1.69
- 1 (6 oz) can Weis Five-Star El Largo Marinated Artichokes..... 2/\$3.00
- Fresh Garlic Bulblb. 35¢
- Weis Quality Pizza Crust.....\$2.25
- 1 lb. Fresh Tomatoes on the Vine.....lb. \$1.99
- 1(8 oz) package Sargento Shredded Part-Skim Mozzarella Cheese\$2.00
- 1(9 oz) package Fresh Express Premium RomaineBuy One, Get One Free! Save at least \$2.99

PRICES EFFECTIVE 4-16-09 THROUGH 4-22-09

Chicken and Artichoke Pizza

- 3 (4 oz) Tyson Boneless and Skinless Chicken Breasts
- 1 (6 oz) can Weis Five Star Artichokes
- 1 clove fresh garlic, minced
- Weis Quality Pizza Crust
- Fresh Tomatoes on the Vine, thinly sliced
- 1 1/2 cups Sargento Shredded Part-Skim Mozzarella Cheese
- 1/2 tsp. dried basil leaves
- 1(9 oz) package Fresh Express Premium Romaine

Preheat oven to 425°F. Cut chicken into 3/4 inch pieces. Drain artichoke hearts, reserving liquid and coarsely chop.

Place artichoke liquid in large nonstick skillet and bring to boil over medium-high heat. Cook until most of liquid has evaporated, about 1 minute. Add chicken and minced garlic to skillet. Cook chicken 5 minutes or until done (internal temp 170°F). Stir in artichoke hearts and remove from heat.

Place pizza crust on baking sheet; top evenly with tomato slices. Top with chicken mixture and cheese. Sprinkle with basil. Bake 12 to 17 minutes or until hot and cheese is melted.

Serving Suggestion: Slice pizza into wedges and serve with a tossed romaine lettuce salad and your favorite light salad dressing.

