

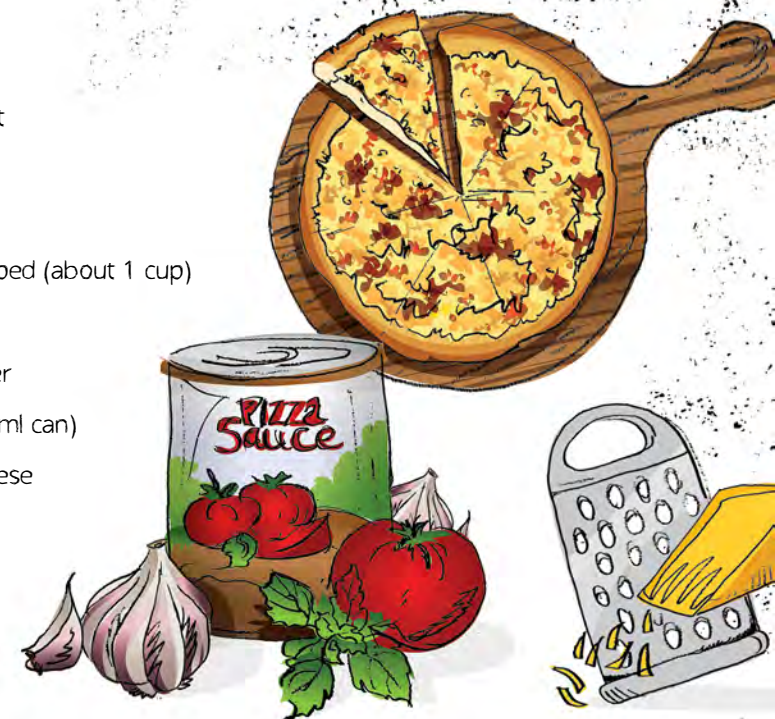


# Chicken Cheeseburger Pizza



## Ingredients

- 1 12" prebaked pizza crust
- 1 Tbsp canola oil
- 1 lb ground chicken
- 1 small onion, finely chopped (about 1 cup)
- 1 clove garlic, minced
- 1/2 tsp each salt & pepper
- 3/4 cup pizza sauce (213 ml can)
- 1 cup grated cheddar cheese
- 1 cup grated mozzarella



## Preparation

Preheat oven to 400°F.

Heat canola oil in frying pan on medium-high heat.

Add ground chicken to pan and sauté until crumbly and browned (about 10 minutes). Add onion and garlic and cook another 2-3 min. Remove from heat. Drain any liquid from pan. Add pizza sauce to chicken mixture and combine.

Place pizza crust on pizza pan or baking sheet. Spread chicken mixture evenly over the crusts. Top with cheddar and mozzarella cheeses.

Bake pizza for 8-12 minutes or until cheese is melted and bubbly.

Serve with your favourite cheeseburger toppings such as sliced tomatoes and shredded lettuce.

## Busting chicken farming

# MYTHS

Learn the truth about chicken farming in Canada

### MYTH

Chickens are raised in cages.

### FACT

Meat chickens, also known as broilers, are free-run. Free-run means chickens roam freely throughout clean, spacious, well-ventilated barns.

### MYTH

Chickens are fed hormones and steroids.

### FACT

Added hormones and steroids are NOT allowed. They have been banned since the 1960s.

### MYTH

Chickens are factory farmed.

### FACT

There are no factory farms in Canada. 97% of farms in Manitoba are family owned and operated.

### MYTH

Chicken meat contains antibiotics.

### FACT

The chicken you eat does not contain antibiotics.

### MYTH

Chickens are force-fed.

### FACT

Chickens always have access to plenty of healthy, grain-based feed and water. They eat and drink when they desire.

### MYTH

You can't buy Manitoba chicken in the winter.

### FACT

Manitobans have access to fresh chicken year-round! Look for the Raised by a Canadian Farmer logo on packages.

