



# Skinless Chicken Cabanossi

## Mario's Mediterranean Pizza

Serves 1-2

Preparation: 10mins

Cooking Time: Approx 12mins

### Ingredients:

- 1 Gourmet Pizza Base (pre-made)
- Drizzle of Olive Oil
- 3 thin slices of Haloumi Cheese
- 30g Wild Rocket Leaves
- 100g Mario's Skinless Chicken Cabanossi sliced
- 50g Artichokes
- 7-8 Kalamata Olives- Pitted
- Sprinkle dried Oregano (optional)
- Fresh ground Black Pepper

### Method:

1. Pre-heat oven to 220°C.
2. Drizzle Olive Oil over base
3. Char grill or panfry Haloumi Cheese & cook until browned & then place onto pizza base.
4. Sprinkle Wild Rocket Leaves over cheese.
5. Cut "Mario's Skinless Chicken Cabanossi" into thin slices on an angle, drain artichokes and roughly chop, drain olives and position all toppings onto base.
6. Season to taste with fresh ground Black Pepper & Oregano (if desired.)
7. Bake in hot oven for 10-12mins
8. Bon Appetite!

\*Reduced Fat compared to other products with typical fat levels

**Mario's**  
Smallgoods

- Reduced Fat\*
- No Added MSG
- Good Source of Protein

