

# Churrascaria Pizza

Grilled meats and Chimichurri sauce finish off this South American inspired pizza.



## INGREDIENTS

(Makes 1 pizza)

Pizza	
Chicken Breast, cooked and sliced into strips	65g
Italian Sausage, cooked and cut into coins	65g
Beef Tenderloin, cooked and sliced thin	65g
Salt & Pepper	To taste
Pre-Baked Crust*, 30cm	1
Tomato Pizza Sauce, prepared	80ml
U.S. Mozzarella Cheese, part-skim, shredded	
	120g
Red Onions, diced	40g
Chimichurri Sauce (see recipe below)	90ml
Chimichurri Sauce	
Fresh Flat Leaf Parsley	60g
Fresh Coriander Leaf (Cilantro Leaf)	60g
Olive Oil	60ml
Fresh Lime Juice	30ml
Fresh Garlic	20g
Dried Red Pepper Flakes	9g
Salt & Pepper	To taste

## PREPARATION

### Chimichurri Sauce

1. Place all ingredients in a food processor and blend until incorporated but still a bit chunky.
2. Set aside until serving pizza. Can be made ahead and chilled.

### Pizza

1. Season meats with salt and pepper and grill on open flame until just done; chill, slice and set aside.

## NUTRITIONAL CONTENT

U.S. Label

### Nutrition Facts

Serving Size (100g)		Servings Per Container	
Amount Per Serving			
Calories 250		Calories from Fat 100	
		% Daily Value*	
<b>Total Fat</b> 11g			<b>17%</b>
Saturated Fat 3.5g			<b>18%</b>
Trans Fat 0g			
<b>Cholesterol</b> 20mg			<b>7%</b>
<b>Sodium</b> 470mg			<b>20%</b>
<b>Total Carbohydrate</b> 25g			<b>8%</b>
Dietary Fiber 1g			<b>4%</b>
Sugars 2g			
<b>Protein</b> 13g			
Vitamin A 15%		Vitamin C 10%	
Calcium 15%		Iron 10%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
	Fat 9	Carbohydrate 4	Protein 4

Per 100g

<b>Calories</b>	250kcal
<b>Total Fat</b>	11g
Saturated Fat	3g
Trans Fat	0g
Cholesterol	20mg
<b>Total Carbohydrates</b>	25g
Dietary Fiber	1g
Sugars	2g
<b>Protein</b>	13g
Calcium	160mg
Magnesium	11mg
Phosphorus	115mg
Potassium	117mg
Sodium	473mg
Iron	2mg
Vitamin A	6557IU
Vitamin C	6mg

2. Spread tomato sauce evenly over pizza crust.
3. Sprinkle part-skim mozzarella cheese over sauce.
4. Arrange meats on top of cheese and place onions on top.
5. Bake at 220°C (430°F) for seven to nine minutes or until crust is lightly browned and cheese is melted.
6. Drizzle Chimichurri sauce over the top of the pizza just before service.

\*If using raw dough crust: bake at 260°C (500°F) on a pizza stone for seven to nine minutes or until crust is lightly browned and cheese is melted.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org), including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2015 U.S. Dairy Export Council.