

# CHICKEN PESTO FOCACCIA PIZZA

Start with:

- Great Harvest Focaccia Bread

1 loaf of Great Harvest Focaccia bread  
(the BEST Focaccia bread in the world)

1-2 skinless, boneless chicken breasts, cooked  
and cut in bite size pieces

1 pkg Knorr brand Creamy Pesto or Pesto sauce mix, prepared

1 pkg soft goat cheese

Handful of pitted Kalamata olives

1 Jar Marinated Artichoke Hearts

1 Jar Sundried tomatoes, packed in oil

Shredded Mozzarella cheese

Prepare Knorr sauce mix and spread on Focaccia bread.

Cut artichoke hearts, olives & tomatoes into quarters.

Top focaccia with chicken, tomatoes, olives, artichoke hearts.

Scoop small dollops of goat cheese and place them here and there on the pizza.

Top lightly with mozzarella.

Bake in oven at 350 degrees for 10 mins or until cheese is melted and turning golden.



## MINNETONKA

Michael & Ruth's  
Minnetonka Bread Store  
17416 Minnetonka Blvd.  
Minnetonka, MN  
952-476-2515

## BURNSVILLE

Karl's  
Neighborhood Bread Shop  
1100 E. County Road 42  
Suite 102  
Burnsville, MN  
952-891-4767

## MINNEAPOLIS

Sally & Tom's  
Family Owned Bread Store  
4314 Upton Avenue South  
Minneapolis, MN  
612-929-2899

For a complete bread  
schedule, go to  
[www.greatharvestmn.com](http://www.greatharvestmn.com)