

Suggested Product:
Jalapeno Mustard &
Golden Honey

Honey Mustard Chicken Pizza

2 Chicken Breasts Thinly Sliced	7-8 Leaves of Fresh Spinach
1/4 Cup Canola Oil	Flat Bread
2 Cloves of Garlic	Herb Feta Cheese
1/4 Cup Mozzarella Cheese	Honey Mustard Dressing (See Recipe to Follow)
7-8 Basil Leaves	

Place chicken in heated canola oil. Sprinkle generous portion layers of garlic salt, pepper and chopped garlic cloves. Turn and cook about six to ten minutes until done. Remove from skillet and cut into chunks or strips. Pour honey mustard dressing evenly onto flatbread and spread until completely covered. Top with herb feta cheese, chicken, mozzarella cheese, chopped fresh basil leaves, and fresh spinach leaves laid on top. Bake 375 degrees until golden brown about fifteen minutes. Top spinach with fresh parmesan cheese.

Honey Mustard Dressing

1/4 Cup Golden Honey	1 Teaspoon Real Mayonnaise
1/4 Cup Jalapeno Mustard	Generous portion salt & pepper

Stir or whisk all ingredients until well blended.

Recipe by: THIRD COAST GIFTS / JALAPENO GOLD
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