

## Apple Brat Pizza

If your tired of traditional pizza toppings and you're looking for something different you need to try this recipe! It's another great way to incorporate our chicken brats into your meal planning without eating them on a bun "the traditional way". You will need to adjust the ingredient amounts depending on your family size (I did 2- 10" pizza crusts!)

**Course** Main Dish  
**Cuisine** American

**Servings** 5 PEOPLE      **Prep Time** 20 MINUTES      **Cook Time** 15 MINUTES

### Ingredients

- 1 pkg King's Poultry Farm Chicken Apple Brats
- 2 10" Pizza Crust (We used pre-made frozen, gluten free)
- 1/2 – 3/4 cups Pizza Sauce (Divided)
- 1 8 oz. Bag of Shredded Mozzarella Cheese
- 1/2 Onion (Sliced)
- 2 tsp Sage (Divided)
- 2 tsp Minced Garlic
- 1 Green Bell Pepper (Chopped and Divided)
- 1/2 tbsp olive oil

### Instructions

1. Preheat oven per pizza crust instructions.  
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2. Cook Chicken Brats on George Foreman Grill until internal temperature reaches 165°F. (usually about 7 mins)  
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3. Meanwhile, add olive oil to small skillet and warm over medium high heat.  
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4. Add in onion and cook until soft. Add garlic and cook for an additional 30 seconds. Pull off heat and set aside.  
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5. Divide pizza sauce and cheese between the 2 pizza crusts.  
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6. Once the chicken brats are finished cooking- slice 2 brats and place the pieces of 1 brat on each pizza. (The other 3 brats can be sliced and laid flat on a cookie sheet to freeze. Once frozen, combine in a freezer-safe bag for later use!)  
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7. Add onion/garlic mixture and green peppers to pizzas.

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8. Sprinkle 1 tsp sage on each pizza.

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9. Place in oven and cook per pizza crust directions and until cheese is melted.

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10. Serve and Enjoy!