

## Thai Chicken Pizza

Note: I use store bought crust/dough – but you're welcome to make your own!

### Sauce:

- ¼ c. creamy peanut butter
- 2 tbsp teriyaki sauce
- 2 tbsp hoisin
- 1 tbsp sugar
- 1 tbsp brown sugar
- 2 tbsp water
- 2 tsp sesame oil
- 1 tsp soy sauce
- 1 clove garlic, minced
- ½ tsp crushed red pepper flakes
- 1 ½ tsp minced onion
- 2 tsp minced ginger

### Toppings:

- 1 grilled chicken breast, diced
- 1 ½ tsp olive oil
- 1 ¼ c. grated mozzarella
- 1-2 green onions, diced
- ½ c bean sprouts (optional)
- ½ carrot, grated
- 2 tsp minced cilantro
- 1 tbsp chopped peanuts

Directions:

Pour 1/3 of sauce over the chicken to marinate for 1-2 hrs.

Preheat to 475

Mix together sauce ingredients and add to a food processor. Blend until smooth. Pour mixture into a saucepan over medium heat and reduce for 1-2 minutes. Sauce will be darker now.

Heat oil in saute pan and add chicken to brown.

Spread sauce over crust

Sprinkle cheese and marinated chicken.

Bake for 10-12 minutes until golden brown

Top with green onion, spouts, cilantro and peanuts.