

Spicy Thai Peanut Chicken Pizza

Ingredients

- 1 12 in. BQ® Pizza Crust (any variety)
- 4 oz. Thai peanut sauce
- **8 oz.** chicken breast, seasoned with garlic, baked and chopped
- 4 oz. shredded fontina cheese
- 4 oz. shredded mozzarella cheese
- 3 green onions, thinly sliced
- 1 medium carrot, Julienned
- 1/4 cup dry roasted peanuts
- 1/4 cup chopped fresh cilantro
- 3 Tbsp. peanut oil

Instructions

- 1. Brush crust with peanut sauce.
- 2. Top with mozzarella cheese and fontina cheese.
- 3. Top with chicken, green onions, carrot, and peanuts.
- 4. Drizzle with peanut oil.
- 5. After baking, sprinkle with chopped cilantro.

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