Thai Chicken Pizza

Prep Time: 10 min  
Cook Time: 20 min  
Serves: 8 servings

Ingredients

- 1 pizza dough, any brand (my own recipe below)
- 1/2 cup duck sauce or plum sauce
- 1/2 teaspoon crushed red pepper flakes
- 1 package (2 cups) shredded provolone or Monterey Jack cheese
- 1/2 red bell pepper, thinly sliced
- 1 tablespoon vegetable oil
- 2 tablespoons soy sauce
- 1 rounded tablespoonful peanut butter
- 2 teaspoons hot sauce
- 2 teaspoons grill seasoning (recommended: Montreal Steak Seasoning) eyeball it
- 4 chicken breast cutlets, 1/2 pound
- 2 tablespoons honey
- 2 tablespoons rice wine vinegar or cider vinegar
- 1/4 seedless cucumber, peeled and cut into matchsticks
- 4 scallions, chopped
- 1 cup bean sprouts, a couple of handfuls
- Palm full cilantro leaves, chopped
- 1/4 cup chopped peanuts, 2 ounces

Directions

Preheat oven to 425 degrees F.

Form pizza crust on pizza pan or cookie sheet. Top with duck or plum sauce - spread it around like you would pizza sauce. Sprinkle the pizza with some crushed red pepper flakes then top with cheese and peppers. Bake until golden and bubbly, 12 to 17 minutes.

Preheat a grill or a grill pan over medium-high heat. Combine vegetable oil, soy sauce and peanut butter with hot sauce and grill seasoning. Add chicken and coat evenly with mixture. Let stand 10 minutes then grill chicken cutlets 2 to 3 minutes on each side, until firm. Slice chicken into very thin strips.

While chicken cooks, mix honey and vinegar and add the cucumber. Turn to coat evenly.

Top the hot, cooked pizza with chicken, scallions, sprouts and cilantro. Drain cucumbers and scatter over the pizza. Garnish pizza with peanuts, cut into 8 wedges and serve.
Pizza Dough

Ingredients:
5 c. flour
2 tsp salt
2 tsp sugar
2 Tbsp quick rise yeast
2 c. warm water
2 Tbsp veg. oil

In a bowl, combine first 4 ingredients. Combine water and oil, add to flour mixture. Add extra flour to make a soft dough. Knead 1-2 min. on a floured surface. Roll dough. Place on greased pan. Bake 15 mins at 450 degrees.