



Thai Chicken Pizza

YIELD: Makes 4 to 6 servings

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Bake stone Mode

PREPARATION METHOD

1. Position bake stone rack and bake stone in Wolf oven in rack position 1 (lowest position).
2. Preheat oven in BAKE STONE at 535°F.
3. Allow about 1 hour for oven to preheat.
4. Spread chili sauce over the surface of pizza crust.
5. Top with mozzarella cheese. Place diced chicken, broccoli, red pepper and scallions on the pizza.
6. Slide onto preheated Wolf bake stone with pizza peel.
7. Bake about 6 minutes or until golden brown.
8. Remove from stone with pizza peel and place on a cutting board.
9. Sprinkle with basil and cilantro.
10. Allow to cool briefly before slicing.

INGREDIENTS

Ingredients

- 1/2 cup sweet Thai chili sauce
- One prepared baked pizza crust
- 2 cups mozzarella cheese
- 1 cup cooked diced chicken
- 3/4 cup broccoli florets, blanched
- 1/2 cup sliced red pepper
- 1/4 cup sliced scallions

Ingredients

Garnish: Chopped Thai basil and cilantro leaves