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# KITCHEN CONNAISSÉUR

## Tropical Thai PIZZA



My favourite! Using Peanut Sauce as a base sets this pizza off in a class of its own. You will want to serve it to adventuresome foodies...they will love it!

If you have time, be sure to prepare our traditional pizza dough – but if you are pressed for time purchase this very important ingredient at your local bakery or use a prepared base.

Makes 4-6 servings

### *ingredients*

- 1 recipe** Traditional Pizza Dough - shaped and ready for topping (find this recipe in the Pizza section of our website)
- 2 Tbsp** **Roasted Garlic Olive Oil**
- 1 Cup** Chicken breast - boneless, cut in 1" pieces, and lightly sautéed
- 1 Cup (1 jar)** **Peanut Sauce**
- 1/2 Cup** Roasted red peppers, cut in 1/2 - 1" pieces
- 1/2 Cup** Pineapple - fresh, cut in 1/2" pieces
- 1/2 Cup** Snow peas - fresh, trimmed, cut in 1/2" pieces, blanched or lightly steamed
- 1 Cup** Mozzarella cheese - freshly grated
- 1 Tbsp** **Tuscan Herb Blend**
- To taste** Salt, preferably fleur de sel
- To taste** Black pepper - freshly ground
- To taste** **Roasted Garlic Olive Oil**

### *instructions*

1. Preheat the oven to 425°F.

2. Brush the dough with 2 tablespoons of Roasted Garlic Olive Oil. Spread the Peanut Sauce over the dough. Evenly distribute the sautéed chicken, roasted red peppers, snow peas and pineapple over the sauce. Spread the mozzarella cheese over the toppings. Sprinkle the herbs for pizza, salt, and pepper over the cheese. Liberally drizzle more Roasted Garlic Olive Oil over the top of the pizza.

3. Place the prepared pizza on the lower rack of the oven. Bake for 25–30 minutes or until the crust is crisp and golden. Remove from the oven and let stand for 5 minutes before cutting. Cut and serve warm.

**Culinary tip!**

I like to do the chicken and vegetables ahead of time so that it is easy to assemble this recipe. (To prepare the chicken see our instructions on “Flattening Chicken Breasts”, below). Then cut the chicken into ½” - 1” pieces. In a skillet, on medium high heat, lightly sauté the chicken in Roasted Garlic Olive Oil until it is just cooked through. Remove the chicken from the pan and mix it with Peanut Sauce. Place the combination in a container, cover and refrigerate. This combination can be spread on the pizza dough, and then topped with the other ingredients. Doing this step creates juicy flavourful chicken and a superb pizza!

**Flattening Chicken Breasts**

Place chicken breast between 2 sheets of waxed paper. Pound lightly with a kitchen mallet from the center so meat flattens evenly.