

# Spicy Peanut Chicken Pizza



Makes 8 slices

3/4c rice vinegar

1/2t red pepper flakes

1/4c brown sugar

4 garlic cloves, minced

1/4c soy sauce

1/2 pound chicken breast, cut into bite-sized pieces

3T water

1/2c Mozzarella cheese, grated

1T ginger root, grated

1 ~ 12" pizza crust

2T chunky peanut butter

1/4c green onion, sliced

Preheat oven to 450. Combine rice vinegar through garlic clove in bowl. Stir well. Heat nonstick skillet coated with cooking spray. Sauté chicken 2 minutes. Remove chicken from pan.

In same pan pour in rice vinegar, bring to boil over medium-high heat. Cook mixture about 6 minutes or until slightly thickened. Return chicken to pan, cook 1 minute.

Sprinkle 15~20 minutes.

## Prepare Ahead Tip

Prepare pizza but do not bake. Wrap tightly with plastic wrap. Freeze. Thaw overnight in refrigerator day before consumption. Bring to room temperature and bake as directed.