

# Malaysian Turkey Peanut Pizza



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

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 turkey, 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 turkey 2 minutes. Remove turkey from pan.

In same pan pour in rice vinegar mixture, bring to boil over medium~high heat. Cook mixture about 6 minutes or until slightly thickened.

Spread sauce over pizza crust, top with turkey and then top with mozzarella cheese.

Sprinkle with green onions and bake 15~20 minutes or until cheese is hot and bubbly.

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**Debbie Spangler ~ Certified Personal Chef**

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