



CHINESE CHICKEN PIZZA

Ingredients: 12" Senza Glutine Gluten Free Pizza Crust, 2 Teaspoons Sweet And Sour Sauce, 5 oz. Roasted, Shredded Chicken, 1 Tablespoon Hunan Hot And Spicy Sauce, 3 Tablespoons Cantonese Sauce, 2 oz. Chopped Scallions, 3 oz. Shredded Mozzarella Cheese, 2 oz. Mixed Red And Yellow Bell Peppers, Julienned

Directions: Spread sweet and sour sauce evenly over the crust. Combine the chicken with the Hunan and Cantonese sauces; spread evenly on top of the sweet and sour sauce. Sprinkle the pizza with the scallion, mozzarella and peppers, distributing them evenly. Place in oven directly on center rack, bake at 475 - 500 for 10 - 12 minutes or until crust is golden brown. Cook times may vary depending on oven.