

Honey Sesame Chicken Pizza

Ingredients

- 1 each pizza dough, 7 oz.
- 1 oz. Marzetti™ Honey Sesame Wing Sauce
- 2 oz. pizza cheese (shredded)
- 2 oz. honey sesame glazed chicken (grilled, sliced)
- 1 oz. shiitake mushrooms, sliced thin
- 1 oz. pineapple (small chunks)
- 1/2 oz. red bell pepper (sliced)
- 1 Tbsp. green onion (thinly sliced on bias)
- 1 tsp. sesame seeds (toasted)
- For the Honey Sesame Glazed Chicken:

1 cup chicken breast

2 Tbsp. Marzetti™ Honey Sesame Wing Sauce

Marzetti Products

Marzetti Honey Sesame Sauce 1 Gallon Bottle

Preparation

- For the Honey Sesame Glazed Chicken: Marinate chicken in 4 cups of Marzetti[™] Honey Sesame Wing Sauce for at least 2 hours or overnight.
- 2. Grill chicken on a seasoned grill. Remove from grill once chicken has reached an internal temperature of 165°F and cool.
- Once cool, slice chicken and toss with remaining 2
 ¹/₂ cups of Marzetti Honey Sesame Wing Sauce.
- 4. Procedure:

Knead doughball with flour and stretch to desired size. With your fingers, gently dock the dough (1 inch) inside the edge to create a crust

- Brush entire surface with Marzetti[™] Honey Sesame Wing Sauce.
- 6. Add pizza cheese and spread out up to the docking edge, not on the crust.
- 7. Top with glazed chicken, shiitake mushrooms, pineapple and red bell peppers.
- 8. Sprinkle crust with sesame seeds.
- 9. Bake in a 425°F oven for 6-8 minutes or until golden brown.
- 10. Remove from oven and slice into 8 pieces.
- 11. Top with green onion.

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