



Globally Inspired Flavor Solutions®

Two favorites come together to make one incredible fusion recipe – each slice is packed with flavor and bursting with color!

Chicken Pad Thai Pizza

Yield: 8 servings (1 pizza)

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1/8 recipe)
Pizza dough	1 1/2 lb	Calories 360 Fat 12g Saturated Fat 4g Cholesterol 25mg Sodium 1050mg Carbohydrate 43g Fiber 3g Sugars 2g Protein 16g
SupHerb Farms Fusions® Thai Pesto	1/2 cup	
Shredded mozzarella cheese	1 1/2 cups	
Chopped cooked chicken	1 cup	
SupHerb Farms Fresh Frozen Roasted Red Bell Pepper	1/2 cup	
Mayonnaise	1 tbsp	
Creamy peanut butter	1 tbsp	
Lime juice	1 tbsp	DIETARY STATEMENTS
Hoisin sauce	1 tbsp	None applicable.
SupHerb Farms Fresh Frozen Thai Basil	1 tsp	
Bean sprouts	1/2 cup	
Matchstick carrots	1/2 cup	
Green onions, thinly sliced	2	
Fresh cilantro leaves	1/2 cup	
Chopped roasted peanuts	1/4 cup	

PREPARATION

1. Preheat oven to 450°F. Stretch pizza dough to fit onto half baking sheet. Spread SupHerb Farms Fusions® Thai Pesto over dough, leaving 1/2-inch border. Sprinkle cheese over pesto. Top with chicken and SupHerb Farms Fresh Frozen Roasted Red Bell Pepper. Bake for 15 to 18 minutes or until crust is golden brown on bottom and cheese is melted.
2. Meanwhile, stir together mayonnaise, peanut butter, lime juice, hoisin and SupHerb Farms Fresh Frozen Thai Basil. Scatter bean sprouts and carrots over pizza. Drizzle sauce over top.
3. Garnish with green onions, cilantro and peanuts.

TO SERVE

Cut into slices.