



Ginger Cilantro Sesame Pizza

Yield: 8

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS 1/8 Pizza
Ginger Cilantro Sesame Sauce:		Calories 130
Hoisin sauce	2 tbsp	Fat 3.5g
Water	1 tbsp	Saturated Fat 1g
SupHerb Farms Fusions® Ginger Cilantro Sesame	2 tbsp	Cholesterol 5mg
Pizza:		Sodium 210mg
Premade Pizza Crust 12"	1	Carbohydrate 20g
Shredded Mozzarella Cheese	¼ cup	Fiber 1g
Minced Red Onion	3 tbsp	Sugars 2g
Green Bell Pepper	6 slices	Protein 5g
SupHerb Farms Fresh Frozen Mushroom Shiitake 5mm Sliced	12 slices	DIETARY STATEMENTS
SupHerb Farms Fresh Frozen Onion Green	2 tbsp	N/a
Chicken, cooked and diced	¼ cup	

PREPARATION

1. Ginger Cilantro Sesame Sauce: Place hoisin sauce, water and SupHerb Farms Fusions® Ginger Cilantro Sesame in mixing bowl; blend into paste.
2. Pizza: Preheat oven to 425°F. Spread sauce evenly over pizza crust.
3. Top with mozzarella cheese, red onion, green pepper, SupHerb Farms Fresh Frozen Mushroom Shiitake (5 mm Sliced), Fresh Frozen Green Onion and chicken.
4. Bake for about 15 minutes or until cheese is bubbling and golden brown. Serve warm.