DRAGON SRIRACHA CHICKEN PIZZA

Ignite your taste buds with this fiery Dragon Sriracha Chicken Pizza! Using Rich's Whole Grain Pizza Crust, this recipe combines spicy sriracha sauce, tender diced chicken, colorful bell peppers, and gooey mozzarella cheese. Sweetened with a touch of brown sugar and soy sauce, it's a perfect blend of heat and flavor.

Yield: 1 Pizza

INGREDIENTS

	RICH'S 16" Whole Grain Rich Parbaked Pizza Crust, 18 17-Oz (#14006)
2 C	Mozzarella cheese, shredded
4 oz	Sriracha Sauce
8 oz	Cooked Chicken, Diced
1 oz	Brown Sugar
.5 oz	Soy sauce
1 C	Red Gold Marinara Sauce
8 oz	Bell Peppers (red, green, & yellow cut into strips)

DIRECTIONS

1. In a skillet, dice the chicken and sauté until evenly heated. Add the bell peppers, brown sugar, and soy sauce. Stir until all of the ingredients are combined.
2. Combine the marinara sauce and sriracha
3. Spread the sauce mix on your pizza crust
4. Top the pizza with mozzarella cheese
5. Add the chicken and bell peppers on top
6. Sprinkle extra cheese if desired
7. Bake the pizza 10-12 minutes on a pizza rack or in a conveyor oven
8. Cut the pizza into 8 slices

CHEF NOTES

This recipe provides 2 oz grain eq. and 2.25 MMA per 1/8 crust in accordance with USDA guidelines for child nutrition.

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