

California Pizza Kitchen's Thai Chicken Pizza Recipe

Serves/Makes: 2 Large Pizza

Ingredients:

- 2 tablespoons honey
- 2 cups warm water
- 4 teaspoons active dry yeast
- 6 cups all-purpose flour
- 2 teaspoons salt

Topping

- 7 tablespoons peanut butter
- 6 tablespoons brewed tea
- 6 tablespoons rice vinegar
- 4 tablespoons soy sauce
- 4 teaspoons chili oil
- 2 tablespoons ginger, minced
- 4 teaspoons honey
- 1 teaspoon sesame oil
- 4 tablespoons sesame seeds, toasted
- 3 tablespoons green onions
- 1 pound chicken breast, cut in 1/4-inch strips
- 1 cup mozzarella cheese, shredded
- 2 carrot, shredded
- 1/2 cup cilantro, chopped

Directions:

For the dough: In a small bowl, dissolve the honey in the warm [water](#). Sprinkle the yeast over the water and stir until it dissolves. Let the yeast mixture stand for 5 minutes, until a layer of foam forms on the surface.

In a large bowl, combine the flour and the salt. Make a well in the center of the flour mixture and pour the [olive oil](#) and the yeast mixture. Stir the flour into the wet ingredients, until all the flour is incorporated. If its too dry, add more water. On a lightly floured surface, knead the dough for 15 minutes, until it is smooth and elastic.

Shape the dough into a ball and put in a well-oiled [bowl](#). Cover with a moist towel and let rise in a warm place until double in bulk (about 1-1/2 hours).

For the topping: Combine peanut butter and next 7 ingredients (to sesame oil) in a blender. Process until smooth. Set aside. In the meantime, season chicken strips

with red pepper and salt. Sauté in 2 tablespoons olive oil, until done (about 7 minutes).

Coat chicken with 2 tablespoons peanut sauce. Set aside in the refrigerator. Punch the dough down, and divide into 2 equal portions. Roll out each portion into an 9-inch flat circle. Spread 1/4 cup peanut sauce over the surface of each of the doughs. Distribute 1/2 of the cheese over the sauce. Repeat with other pizza. Distribute 1/2 of the chicken over the cheese. Repeat with other pizza. Place the pizzas in the oven (on top of pizza stones). Bake until crust is crispy and cheese is bubbling (8-10 minutes). Remove pizzas from the oven and sprinkle each with carrot and cilantro.

This recipe for California Pizza Kitchen`s Thai Chicken Pizza serves/makes 4.

Recipe URL:

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