

# Thai Chicken Pizza

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/peanut-butter-italian-meringue-buttercream-recipe>

## Ingredients:

- 1/2 cup peanut butter I like smooth, use whatever you want
- 1/2 cup hoisin sauce
- 1/4 cup honey
- 1/4 cup rice wine vinegar
- 2 teaspoons fresh ginger grated
- 2 garlic cloves minced
- 2 tablespoons sesame oil
- 2 tablespoons soy sauce
- 1 teaspoon Sriracha or hot chili sauce
- 1 tablespoon oyster sauce
- 1 tablespoon fish sauce
- 1/2 cup boiling water
- cooked chicken cut into pieces
- red pepper
- carrots
- mung beans
- green onions
- cilantro
- limes
- Monterey Jack cheese
- pizza dough

## Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 47 grams
3. Cholesterol: 35 milligrams
4. Fat: 30 grams
5. Fiber: 5 grams

6. Protein: 21 grams
  7. SaturatedFat: 7 grams
  8. Sodium: 1690 milligrams
  9. Sugar: 32 grams
- 

Thank you for visiting our website. Hope you enjoy Thai Chicken Pizza above. You can see more 16 peanut butter italian meringue buttercream recipe Experience flavor like never before! to get more great cooking ideas.