

West Coast Thai Pizza

Ingredients:

1/2 pound chicken breast halves (about 2)
1 tablespoon olive oil
Thai seasoning, to taste (about 2 teaspoons)
2 tablespoons pineapple juice
1 teaspoon Thai-style chili paste
2 large flour tortillas
1/2 cup carrot, shredded
1/2 cup scallions, thin sliced
1 tablespoon creamy peanut butter
1 tablespoon oyster sauce
1/2 cup bell pepper slices (green, red, or yellow) 1/2 cup green onions, sliced
1/4 cup fresh cilantro, coarsely chopped
2 ounces mozzarella cheese (about 1/2 cup)

Preparation:

Preheat oven to 400°F.

Cut chicken breasts into thin slices, about 1 1/2 inches.

Sprinkle Thai seasoning over the chicken and let stand for five minutes.

Heat olive oil over medium heat, then add chicken and cook until lightly browned with no pink in center.

Put peanut butter, oyster sauce, pineapple juice, and chili paste in a small bowl and stir together until smooth.

Place tortillas on one or more baking sheets and spread the peanut butter mixture over them.

Spread the carrot, scallions, pepper slices and cilantro evenly between each tortilla.

Sprinkle each tortilla with mozzarella cheese.

Bake tortillas until crisp and the cheese is melted (about 5 minutes).

Cut into slices and serve immediately.

Serves 4.