

## Thai Satay Chicken Pizza

Servings: 1

### INGREDIENTS

- 1 ea chicken breast
- 1 c Monarch® Thai satay salad dressing
- 1 ea Chef's Line™ roasted-garlic tandoori naan
- 1 ea peppers (yellow or red), julienned
- 2 oz bean sprouts
- 2 oz Napa cabbage
- 1 oz carrots, julienned
- 2 oz Monterrey Jack cheese, shredded

### PREPARATION

Marinate chicken in Thai satay dressing for 20 to 30 minutes. Remove from marinade and grill off until done; dice chicken. On naan, spread Thai satay dressing and top with stir fry vegetables and diced chicken. Top with Monterrey Jack cheese and cook off in pizza oven.

