

## Deep Fried Chicken Pitt-Za Boat with Adobo & Asian Slaw

Servings: 8

### INGREDIENTS

- 2 oz micro greens
- 1 c coleslaw mix
- 1 c Tamai dressing
- 1 lb Metro Deli™ all natural deep fried chicken breast
- 1 c Chef's Line™ Mexican adobo and beer sauce
- 1 ½ lb pizza crust dough

### PREPARATION

Cut the dough ball into 8 pieces and roll out to an oblong shape. Bake in a 400°F oven for 10 minutes.

Slice the chicken thin and heat with the Mexican adobo sauce.

Make a slaw from the remaining ingredients.

Cut the puffed up dough in halves length way. For presentation stuff the pocket of the pizza with chicken then garnish with Asian slaw mix.

