

INGREDIENTS	MEASUREMENTS
Asian Sauce	
Hoisin sauce	2 Tbsp
Water	1 Tbsp
SupHerb Farms Fresh Frozen Ginger Cilantro Sesame Paste	2 Tbsp
Pizza	
Premade pizza crust	1 – 12”
Mozzarella cheese, shredded	¼ cup
Red onion, minced	3 Tbsp
Green bell pepper, seeded and sliced	6 slices
Mushrooms, sliced	12 slices
SupHerb Farms Fresh Frozen Green Onions	2 Tbsp
Chicken, cooked and diced	¼ cup

ASIAN SAUCE PREPARATION

1. Place hoisin sauce, water and SupHerb Farms Fresh Frozen Ginger Cilantro Paste in a mixing bowl and blend into a paste.

PIZZA PREPARATION

1. Preheat oven to 350° F.
2. Spread the Asian sauce evenly over the entire pizza crust
3. Top with the mozzarella cheese, vegetables and chicken.
4. Bake for 15 minutes or until the cheese is bubbling and golden brown.

TO SERVE

Slice and serve warm.