

Grilled Chicken Stir Fry

Toppings

1. Poppy Seed Dough recipe, 7 oz
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Mozzarella Cheese, 3 oz
4. Teriyaki Sauce, 1-2 oz
5. Grilled Chicken strips brushed with Teriyaki Sauce, 2 oz
6. Broccoli florets, 1 oz
7. Snow Peas, 1 oz
8. Shiitake Mushroom slices, 1 oz
9. Sun Dried Tomatoes julienne, ½ oz
10. Yellow Mini Pepper slices, ½ oz
11. Green/White Asparagus tips, 6
12. Provolone Cheese, 1 oz
13. Cherry Pepper/s garnish



Assembly

1. Form dough into 10 inch round
2. Spread GHO to cover round
3. Spread Mozzarella over GHO
4. Drizzle Sauce over Cheese
5. Place Chicken strips
6. Place Broccoli florets
7. Place Snow Peas
8. Place Mushroom slices
9. Place Tomatoes julienne
10. Place Pepper slices
11. Place Asparagus tips
12. Sprinkle Provolone over toppings

Bake 12-15 minutes at 450 F until bread golden brown and cheese bubbling.

13. Garnish with Cherry Pepper/s

