

CopyCat California Pizza Kitchen Thai Chicken Pizza

Ingredients

1 tablespoon honey
1 cup warm water
2 teaspoons active dry yeast
3 cups all-purpose flour
1 teaspoon salt

Topping:

3 1/2 tablespoons peanut butter
3 tablespoons brewed tea
3 tablespoons rice vinegar
2 tablespoons soy sauce
2 teaspoons chili oil
1 tablespoon fresh ginger, minced
2 teaspoons honey
1/2 teaspoon sesame oil
2 tablespoons sesame seeds, toasted
1 1/2 tablespoon green onions
1/2 pound chicken breast, cut in 1/4-inch strips
1/2 cup Mozzarella cheese, shredded
1 carrot, shredded
1/4 cup cilantro, chopped

Directions

For the dough: In a small bowl, dissolve the honey in the warm water. Sprinkle the yeast over the water and stir until it dissolves. Let the yeast mixture stand for 5 minutes, until a layer of foam forms on the surface.

In a large bowl, combine the flour and the salt. Make a well in the center of the flour mixture and pour the olive oil and the yeast mixture. Stir the flour into the wet ingredients,

until all the flour is incorporated. If its too dry, add more water. On a lightly floured surface, knead the dough for 15 minutes, until it is smooth and elastic.

Shape the dough into a ball and put in a well-oiled bowl. Cover with a moist towel and let rise in a warm place until double in bulk (about 1-1/2 hours).

For the topping: Combine peanut butter and next 7 ingredients (to sesame oil) in a blender. Process until smooth. Set aside. In the meantime, season chicken strips with red pepper and salt. Saute in 2 tablespoons olive oil, until done (about 7 minutes).

Coat chicken with 2 tablespoons peanut sauce. Set aside in the refrigerator. Punch the dough down, and divide into 2 equal portions. Roll out each portion into an 9-inch flat circle. Spread 1/4 cup peanut sauce over the surface of each of the doughs. Distribute 1/2 of the cheese over the sauce. Repeat with other pizza. Distribute 1/2 of the chicken over the cheese. Repeat with other pizza.

Place the pizzas in the oven (on top of pizza stones). Bake until crust is crispy and cheese is bubbling (8-10 minutes). Remove pizzas from the oven and sprinkle each with carrot and cilantro.