Thin-Crust Thai Chicken Pizza (like Papa Murphy’s)

This pizza is hot and sweet and amazingly delicious: A crispy thin crust topped with sweet chili sauce, grilled chicken, zucchini slices, crushed red pepper, onions, and mozzarella cheese.

Yield:

one 16-inch pizza (8 large thin slices)

Ingredients:

Crust:

1/2 cup warm water (115 degrees)
1/2 teaspoon salt
1 1/3 cups all-purpose or bread flour
1 teaspoon dry yeast

Sauce:

1/2 cup sweet chili sauce
1 teaspoon fresh grated ginger root, optional

Toppings:

1 large chicken breast, grilled and thinly sliced (about 2 cups)
1/2 small zucchini, thinly sliced
2 green onions, sliced (green part only)
2 tablespoons diced red onions
8 ounces (2 cups) shredded mozzarella cheese
1/2 cup (2 ounces) shredded cheddar cheese
Crushed red pepper flakes
Additional sweet chili sauce, for drizzling (optional)

Instructions:

1. To make crust, place warm water and salt into a medium mixing bowl. Add a cup of the flour and the yeast, and stir. Add remaining flour (1/3 cup) and stir or knead into a sticky dough, adding additional water if needed. Allow dough to rest, covered with a clean towel, for at least 10 minutes but up to 30-45 minutes.

If you have a bread machine, this first step can be done by putting all crust ingredients into the machine and using the dough cycle to knead for 10-15 minutes, until a soft, sticky dough is formed. Stop the machine and allow dough to rest for at least 10 minutes, or up to 30-45 minutes.

2. Liberally butter a 16-inch round pizza pan, and then with your clean buttery hands, spread dough thinly over the pan. Be gentle and have patience, as this does make a perfectly thin crust!

3. Mix together the sweet chili sauce and ginger (if using), and spread evenly over the prepared crust. Then layer the grilled chicken, half of the zucchini slices, mozzarella cheese, the rest of the zucchini slices, green onions, red onions, and cheddar cheese. Sprinkle with crushed red pepper. Drizzle more sauce on top if desired. Let pizza rest for 15 minutes (or up to 45 minutes).

4. Bake pizza on the middle rack in a preheated 425 degree oven for 12-15 minutes, until browned on top and pizza is hot. Serve and enjoy!



This recipe is from Tammy’s Recipes.