



Hawaiian Fusion Recipe Hawaiian Sweet and Sour Chipotle Chicken Pizza

A delightful fusion pizza with Hawaiian sweet and sour sauce base topped with pineapple chunks and spicy smoky Chipotle chicken.



Ingredients:

- 2 Tbsp. **Hawaiian Sweet & Sour Sauce** (Gluten Free Starport 215)
- 4 Tbsp. **Chipotle BBQ Sauce** (Gluten Free Starport 321)
- 3 oz. Chicken, (option - bay shrimp), cooked and diced
- 3 oz. Assorted cheese
- 1 oz. Onions sliced
- 1 oz. Red bell peppers, sliced
- 1 oz. Pineapple, diced or crushed
- 1 each 8" Pizza bread



Instructions:

1. Mix 2 Tbsp. each of **Hawaiian Sweet & Sour Sauce** and **Chipotle BBQ Sauce** then coat pizza pie crust.
2. Toss cooked chicken with 2 Tbsp. **Chipotle BBQ Sauce** and set aside.
3. Top pie with cheese then sauced chicken, onions, bell peppers and pineapple.
4. Bake pizza at 425 F for 10-12 minutes