

# Thai Pizza

written by The Recipe Exchange | October 6, 2016

## **Ingredients**

12" un-cooked pizza crust  
2/3 cup creamy peanut butter  
3 Tbls. hoisin sauce  
2 Tbls. rice vinegar  
1 Tbls. sesame oil  
1/2 lb. salad shrimp  
1/4 cup minced green onion  
6 oz. shredded Monterey jack cheese  
1 cup bean sprouts  
crushed dried hot chilies – to taste

## **Directions**

Place crust on a greased pizza pan or an ungreased pizza stone.

Mix peanut butter, hoisin sauce, rice vinegar, and sesame oil together.

Spread sauce evenly over crust.

Top with shrimp and onions, then cheese.

Bake in a 450 degree oven until cheese begins to brown, 12-15 minutes.

Remove from oven, top with bean sprouts and pepper flakes, slice and serve.