



Teriyaki Chicken and Pineapple Pizza

Ingredients:

- 1 (15ounce) can pineapple chunks- drained
- 2 skinless, boneless chicken breast halves-cut into bite- size pieces
- 2 (10 ounce) cans refrigerated pizza crust dough
- $\frac{3}{4}$ cup Keli's Hawaiian Ginger-Garlic Teriyaki Glaze (reserve $\frac{1}{4}$ cup for chicken)
- 1 cup pizza or spaghetti sauce
- 1 cup shredded Mozzarella cheese

Directions:

1. Preheat oven to 400 degrees F.
2. Saute chicken in very hot pan, so that the chicken browns just slightly.
3. Toss lightly with Keli's Hawaiian Teriyaki Glaze till coated.
4. Roll out pizza dough on a 16 inch pizza pan.
5. Bake dough for approximately 7 minutes, and then remove from pan.
6. Brush dough with thin layer of pizza sauce, and top with mozzarella cheese.
7. Top with the teriyaki chicken pieces, and pineapple chunks.
8. Drizzle Keli's Hawaiian Teriyaki Glaze over top.
9. Bake for an additional 15 minutes, or until cheese is bubbly and slightly browned.

