



# PAN ASIAN PIZZA



**Vegetable Fried Rice** on a crisp pizza crust spread with a gochujang sauce, topped with roasted pork and mozzarella cheese, garnished with sliced scallions. Yield: 4 Servings

## Pan Asian Pizza Ingredients:

1 Cup	<b>Vegetable Fried Rice</b> [#5654390]
1-12 Inch	Pizza Crust
6 oz.	Chinese Roasted Pork, Prepared & Chopped
1 Cup	Mozzarella Cheese, Shredded
Garnish	Scallions, Sliced

## Gochujang Sauce Ingredients:

¼ Cup	Gochujang
2 Tbsp.	Soy Sauce
1 Tbsp.	Rice Vinegar
1 Tbsp.	Sesame Oil

## Directions:

1. Preheat an oven to 500°F.
2. In a small mixing bowl, whisk together the gochujang, soy sauce, rice vinegar and sesame oil to make the gochujang sauce.
3. Spread the pizza crust with the gochujang sauce and top with the **Vegetable Fried Rice**, Chinese roasted pork and mozzarella cheese.
4. Bake for about 10 minutes, or until the cheese is melted and the dough is browned.
5. Garnish with scallions.