

# SURFeR SLAPPIN! Sauce

## SURFER SLAPPED CHICKEN PIZZA

INGREDIENTS: PIZZA DOUGH, 1 CUP CHOPPED, COOKED CHICKEN, 3/4 CUP SURFER SLAPPIN! SAUCE, SHREDDED MOZZARELLA AND GOUDA CHEESES, RED ONION, JALAPENO, FRESH CILANTRO.

DIRECTIONS: - PREHEAT OVEN TO 450

USE YOUR PREFERRED PIZZA DOUGH. TOSS CHICKEN IN SAUCE. ADD MOST OF THE SURFER SLAPPIN! SAUCE TO PIZZA CRUST AS A BASE. LAYER ON THE CHICKEN, CHEESES, JALEPENO, AND THIN SLICED RED ONION. DRIZZLE REMAINING SAUCE ON TOP. COOK FOR 12-15 MINS. REMOVE FROM OVEN, & ADD FRESH CHOPPED CILANTRO!

PRO TIP: MAKE 2 PIES, BECAUSE PIZZA RULES!

*Thank you for your purchase!*  
*You're obviously an extremely intelligent & good looking person. Enjoy!*



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