

BBQ Chicken Pizza

Category: Italian

Servings: 2

Rating: 10

Source: California Pizza Kitchen

Description:

A great recipe, as good as the restaurants.

Ingredients:

olive oil	1/2 tablespoon
chicken breast	6 ounces boneless/skinless breasts
BBQ Sauce	1/3 cup in all
sub-recipe	pizza dough for a 10" pizza
smoked Gouda cheese	1 1/2 tablespoons
mozzarella cheese	1 cup, shredded
red onion	1/2 small onion, sliced thinly
cilantro	1 tablespoon, minced

Instructions:

Sauté the chicken breast in the olive oil over medium heat until browned and cooked through. Cool and cut into bite size pieces and then coat with BBQ sauce, mixing to blend well.

Prepare the dough for pizza and then spread BBQ sauce over the surface. Sprinkle the pizza with grated smoked gouda and then layer shredded mozzarella over it. Distribute the chicken evenly and then top it off with sliced onion. Sprinkle a little more mozzarella over the top and bake the pizza on a pizza stone in a pre-heated 450° oven until browned, about 8-10 minutes in a convection oven.

When the pizza is done, sprinkle a tablespoon of cilantro on it, slice, and serve.