



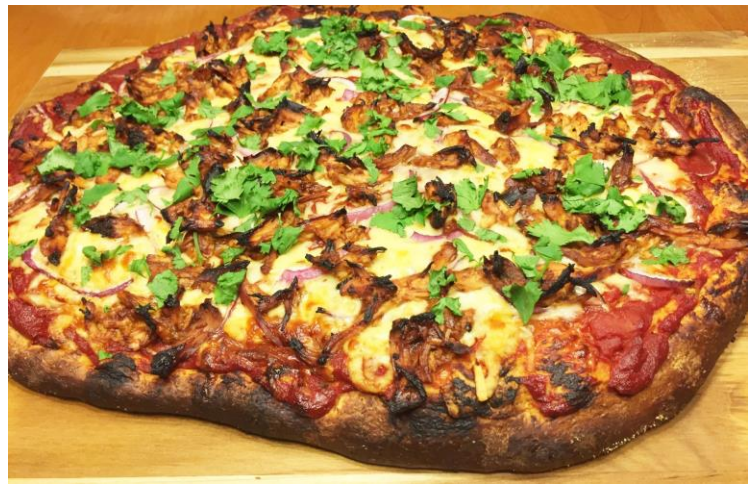
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a nut-free cooking blog

BBQ Chicken Pizza

Yield: 8 slices

Time: Less than 30 minutes total

- 1 ball of prepared pizza dough
- 6 oz. tomato paste
- $\frac{3}{4}$ cup BBQ sauce
- 1 cup shredded Gouda cheese
- $\frac{3}{4}$ cup shredded mozzarella cheese
- $\frac{1}{4}$ of a red onion, thinly sliced
- 2 cooked chicken breasts (grilled, boiled or baked would all work!)
- 1 handful fresh cilantro, coarsely chopped
- $\frac{1}{4}$ cup cornmeal



- 1) Place your pizza stone on the grill and close the cover. Preheat the grill and stone.
- 2) Shred the cooked chicken breasts using two forks. Toss with half of the BBQ sauce.
- 3) Stir the remaining BBQ sauce with the tomato paste.
- 4) Toss the dough into a large circle (or something that resembles a circle! Mine are never quite round, although I try!) Be careful not to burn yourself while handling the hot pizza stone! Sprinkle the surface with cornmeal, then transfer the dough to the hot pizza stone. Spread the sauce mixture over the surface and sprinkle with both cheeses. Arrange the red onion slices on top and drop the shredded saucy chicken in clumps over the entire surface. Return to the grill and cook, with the cover closed, over direct high heat until fully cooked, about 10 minutes.
- 5) Sprinkle chopped cilantro before serving.

Alternate cooking methods:

Don't have a pizza stone? Although I haven't tried it yet, I've been told that you can put the dough directly onto the grates of the grill. If you try this method, cook the dough for about 2 minutes before putting any sauce or toppings on. Flip the dough and cook the other side for 1-2 minutes before topping with sauce, cheese, onion, and chicken.

Don't have a grill? Use your oven! Just be sure to put your pizza stone (or heavy cookie sheet) in the oven as it preheats to get it screaming hot before putting the dough on it. Use a very hot oven, close to 500°F. Cooking time may be a little longer in the oven compared to the grill, with a total cooking time of 15-20 minutes.