

BBQ Chicken Pizza



Serves 8

3T olive oil

2c Mozzarella cheese, shredded

2 chicken breasts, boneless, skinless

1/3c cilantro, fresh, chopped

1c onion, diced

1/2c BBQ sauce, recommend Montgomery Inn or Jack Daniels

2T garlic, minced

1 pizza crust

Preheat oven to 450.

Heat 2T oil in heavy skillet over medium~high heat. Season chicken with salt and pepper. Sauté chicken until cooked through, about 5 minutes per side. Transfer chicken to cutting board. Cool and cut into bite~sized pieces.

Add remaining 1T oil to skillet. Add onion and sauté over medium heat 2 minutes. Add garlic and sauté 1 additional minute. Transfer to bowl with chicken, mix well and cool. Mix BBQ sauce with most of the cilantro.

Place pizza crust on baking sheet. Spread 6T BBQ sauce over crust. Top with chicken mixture and Mozzarella cheese. Drizzle with remaining BBQ sauce. Bake 15 minutes or until heated through and cheese melts, about 15 minutes. Sprinkle with remaining cilantro before serving.

Prepare Ahead Tip

Prepare pizza and keep refrigerated for up to 6 hours. Bring to room temperature before baking.