BBQ Chicken Pizza

Pizza Crust Ingredients:
• 4 1/4 c. flour
• 1 1/2 tsp salt
• 1 1/2 tsp sugar
• 1 1/2 Tbsp quick rise yeast
• 1 1/2 c. warm water
• 1 1/2 Tbsp veg. oil

Pizza Crust Directions:
1. In a bowl, combine first four ingredients.
2. Combine water and oil, add to flour mixture.
3. Add extra flour to make a soft dough.
4. Knead 1-2 min. on a floured surface.
5. Roll dough into an oval. Place on greased pan.
6. Bake 15 min. at 450 degrees.

Ingredients:
• 1 prepared pizza crust (your own or purchased tube/crust)
• 10 oz chicken breasts, cooked and shredded
• 1 tablespoon olive oil
• 2 tablespoons barbecue sauce
• 1/2 cup barbecue sauce
• 1 cup gouda cheese
• 1 cup mozzarella cheese
• 1/4 small red onion, sliced into rings
• 2 tablespoons cilantro

Directions:
1. Preheat the oven at 450 degrees.
2. Coat chicken with 2 tablespoons barbecue sauce. Set aside in the refrigerator.
3. Prepare dough into pizza shape.
4. Precook if needed.
5. Spread remainder of barbecue sauce over the surface of the dough.
   *If using store bought crust follow cooking direction on package.
6. Spread cheese over the sauce.
7. Spread chicken over the cheese.
8. Place the onion rings over the chicken pieces.
9. Place the pizza in the oven (on top of pizza stone if available or on pan).
10. Bake until crust is crispy and cheese is bubbling (15 minutes). Remove pizzas from the oven and sprinkle each with 1/2 of the cilantro.

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