BBQ Chicken Pizza Recipe
Cheap, Fast and Healthy, Sept. 26th

Ingredients:
- 1 prepare pizza crust (your own or purchased tube/crust)
- 10 ounces 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. One hour before baking the pizzas, start preheating the oven at 450 degrees Coat chicken with 2 tablespoons barbecue sauce.
2. 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.
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).
11. Remove pizzas from the oven and sprinkle each with 1/2 of the cilantro.

Pizza Crust

- 4 ¼ c. flour
- 1 ½ tsp salt
- 1 ½ tsp sugar
- 1 ½ Tbsp quick rise yeast
- 1 ⅛ c. warm water
- 1 ½ Tbsp veg. oil

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

Makes 12in Pizza