

## **BBQ Chicken Pizza**

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 15-20 minutes

Makes approx. 12 3x4" pieces

**CChints:** The chicken makes this pizza. If you can get a BBQ flavored rotisserie chicken from your market, it will really add a lot. Take the chicken off the bone and use most of it for this recipe and save the rest for a yummy sandwich.

The trick to a great crisp crust is to pre-bake the crust. You can use your favorite BBQ sauce.

1 prepared pizza dough from a pop-type tube, thin crust

1 teaspoon olive oil

1/2 medium red onion, sliced thin

2 stalks of celery, diced

10 ounce can chunk chicken, drained or 1 cup cooked cut into bite size pieces

1 cup Honey BBQ Sauce or your favorite flavor

1 cup shredded mozzarella or 6 Italian cheese package that contains, Mozzarella, Smoked Provolone, Asiago, Parmesan, Romano, Fontina.

Mixings for your favorite side salad with dressing

Preheat the oven to 425 degrees F. Open can of prepared pizza dough and unroll it on a non-stick baking sheet with 1/2 inch tall sides. Gently stretch the dough out to fit your pan. Slightly turn up all edges and let sit until the oven is heated. Prick the dough 4 times with a fork 4 different areas of the dough.

In a medium nonstick skillet or pan, heat the oil over medium heat. Add the onions and celery and cook for 3-4 minutes. When the oven is ready, put the pizza dough in the oven to cook for 6 minutes to prebake the crust but not so much that it browns. This will be the beginning of a crunchy crust.

Remove the pan from the oven. Spread BBQ sauce over the crust, staying 1/2 inch from the edges. Sprinkle the chicken evenly over the sauce. Sprinkle with celery, onions and cheese. Bake for 7 minutes until cheese melts and the crust is a golden brown. During this time, do a little clean up and prepare your salad.

When the pizza is done remove it from the oven. Let cool a minute or two while you get your pizza cutting wheel. If your wheel is metal it could damage your nonstick pan so you might want to gently remove the pizza from the pan and onto a pizza board or cutting board. Slice into pieces and serve with your salad.

Caroleicious!