



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BBQ CHICKEN PIZZA

1 pizza dough or flatbread	2 cups mozzarella cheese
1/3 cup BBQ sauce	¼ cup red onion slices
1-2 cup shredded chicken or sliced chicken	Fresh cilantro, chopped

1. Preheat oven to 425 degrees F.
2. Roll out pizza dough if needed. (Should be about a 12-inch pizza.) Lightly brush oil on pizza stone or large baking sheet, then place dough onto stone or pan.
3. Place ¼ cup BBQ sauce on the pizza dough with a spoon. Mix the remaining BBQ sauce together with the chicken.
4. Sprinkle the cheese over the dough and then add the chicken and red onions.
5. Bake for 18 – 22 minutes, or until golden brown. Remove from oven and top with fresh cilantro.

Makes 6 servings.

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