

BBQ Chicken Pizza

A RECIPE FROM BACK HOME FARMS

ingredients

- 1 pound pizza dough, store-bought or homemade, room temperature
- 2 tablespoons olive oil
- 2 cups cooked shredded chicken
- 1 cup BBQ sauce, see our recipe in the BBQ meatball recipe on our website
- 8 ounces (about 2 cups) shredded mozzarella cheese, divided
- 1/2 red onion, thinly sliced
- 1/2 to 1 lb of Back Home Farms bacon - cooked and cut up
- 1/4 c Back Home Farms candied jalapenos



directions

- Preheat the oven to 450°F. Place a rack in the lowest position.
- Stretch the dough onto the baking sheet: Place the dough in the center of the baking sheet and drizzle with the oil. Turn the dough to coat it well, spreading some of the oil over the baking sheet.
- Gradually stretch the dough until it reaches the edges of the baking sheet, being careful not to rip any holes in the dough. If it springs back or is difficult to stretch, this usually means that the dough is too cold. To remedy the situation, cover with plastic wrap and let rest for 10 minutes before continuing.
- I like to pre-bake my crust for about 10 minutes - this is totally optional, just something I like to do.
- Top the pizza: Mix together the shredded chicken and barbecue sauce in a bowl, then spread evenly over the pizza dough, leaving a little bit of a border around the pizza.
- Sprinkle evenly with two-thirds of the cheese, scatter the red onion, bacon and the jalapeños, then sprinkle with the remaining cheese.
- Bake the pizza: Set the pan on lowest shelf of the oven and bake until the cheese melts and the pizza is golden brown, about 15 minutes. Cut into squares and serve hot
- immediately.

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