

Barbecue Chicken Pizza



Makes:

2 pizzas - 4 servings per pizza, 2 servings per person

Utensil:

Saladmaster Food Processor
12" Chef's Gourmet Skillet
small mixing bowl

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Recipe:

Contributed By:

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Recipe Description:

Pizza becomes an easy week night meal in the Chef's Gourmet Skillet. This recipe uses prepared refrigerated pizza dough, available at most grocery stores.

15 package
ounce whole wheat pizza dough, fresh
(425
g)
2 cups
cooked chicken, chopped or shredded
(250
g)
¼ cup
barbecue sauce
(63
g)
2 cups
cheese, strung, use Cone #2 (mozzarella, jack cheese, cheddar, or
combination)
(226
g)
½ cup
onions, sliced, use Cone #4
(58
g)
¼ cup
fire roasted, diced green chilies
(50
g)
⅔ cup
barbecue sauce
(83
g)

coconut oil or vegetable oil spray

Directions:

1. Divide pizza dough in half. Lightly sprinkle clean surface with flour and using a rolling pin, roll out dough into 10 in. (25 cm) circle.
2. Place cooked chicken in a small bowl and toss with ¼ cup barbecue sauce.
3. Lightly spray skillet with oil. Place rolled pizza dough in skillet.
4. Evenly spread ½ cup of cheese over dough. Top with 1 cup chicken, ¼ cup onions, 2 tablespoons green chilies, and another ½ cup of cheese. Drizzle ¼ cup barbecue sauce over top.
5. Turn heat to medium-low. Cook for 20 minutes until dough is crispy underneath and cheese is melted.
6. Remove pizza from pan and cut into 8 pieces and serve (2 pieces per serving).
7. Repeat steps using remaining ball of dough to make second pizza.

Tips:

- For a crispier crust, remove Versa Loc™ handles from skillet and place in oven under preheated broiler for 2 - 3 minutes.
- Leftover pizza can easily be reheated in preheated skillet over medium heat for 4 - 6 minutes.
- Use leftover pan fried chicken breasts or shredded rotisserie chicken tossed with barbecue sauce.

Nutritional Information per

▼ Serving

Calories: 345
Total Fat: 11g
Saturated Fat: 5g
Cholesterol: 51mg
Sodium: 813mg
Total 37g
Carbs:
Dietary Fiber: 2g
Sugar: 11g
Protein: 23g

Nutritional analysis calculated using mozzarella cheese