

Barbecue Chicken Pizza

<http://userealbutter.com/2012/09/26/barbecue-chicken-pizza-recipe/>

2 balls of pizza dough (my [favorite pizza dough](#))

salt and pepper

1/2 cup barbecue sauce (I use the mutha sauce from the [barbecue chicken](#) recipe)

2 cups [barbecue chicken](#), chopped

8 oz. mozzarella cheese, large dice

1/4 cup red onion, thinly sliced

1/4 cup fresh cilantro

Shape the pizza dough: Preheat a pizza stone in the bottom third of your oven to 550°F or heat your pizza stone on your grill to 550°F (or however hot it gets). Sprinkle your pizza peel with cornmeal or flour (to prevent sticking). Flatten the pizza dough on a floured work surface or onto the peel and roll it out to 1/8-inch thickness. Transfer the dough to your peel if it isn't on there already and roll or shape it to a 12-inch diameter. Add more flour as you work to keep the dough from sticking to the peel. If you are comfortable tossing the dough, then do so.

Assemble the pizza: Sprinkle salt and pepper over the disk of dough. Spread enough barbecue sauce on the pizza dough (about 3-4 tablespoons) to cover it, but don't drown it (it will get soggy). Distribute pieces of torn mozzarella over the sauce (about 4 ounces), then distribute a cup (or less) of the chopped barbecue chicken over the pizza. Sprinkle a handful of red onion slivers on top. Transfer the pizza from the peel to the stone and bake for 8-10 minutes or until the pizza is done to your liking. Remove the pizza from the oven or grill and garnish with fresh cilantro. Serve. Repeat for the second pizza. Makes two 12-inch pizzas.