

## Chicken

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# Barbeque Chicken Pizza

Tyson Chicken

**Preparation Time: 25 minutes**

**Bake Time: 12 minutes**

### CRUST

**1 3/4 to 2 1/4 cups all-purpose flour**

**1 envelope Fleischmann's Pizza Crust Yeast**

**1 1/2 teaspoons sugar**

**3/4 teaspoon salt**

**2/3 cup very warm water (120 to 130 degrees F)**

**3 tablespoons extra virgin olive oil**

### TOPPINGS

**1 tablespoon extra virgin olive oil**

**2 Tyson fresh OR individually frozen boneless/ skinless chicken thighs**

**1/2 cup Budweiser Premium Barbeque Sauce**

**1/8 cup (2 tablespoons) red onion**

**1 cup (4 oz) Real California Mozzarella Cheese, shredded**

**1 cup (4 oz) Real California mild Cheddar cheese, shredded**

**2 tablespoons fresh cilantro, chopped**

Preheat the oven to 425 degrees.

Combine one cup of flour, the undissolved yeast, sugar and salt in a large bowl. Add the very warm water and three tablespoons of the olive oil. Mix until well blended, about one minute. Gradually add enough of the remaining flour to make a soft dough. The dough should form a ball and will be slightly sticky. Knead on a floured surface, adding additional flour if necessary, until smooth and elastic, about 4 minutes.

Pat the dough with floured hands to fill a greased pizza pan or baking sheet. Form a rim by pinching the edge of the dough.

Heat one tablespoon of oil in a skillet over medium heat. Add the chicken and cook 5 minutes on each side or until cooked through.

Remove the chicken to a cutting board and let rest for 5 minutes. Cut into bite-size pieces.

Spread the barbeque sauce over the crust. Top with the onions and cheese. Evenly top with pieces of the chicken.

Bake on the lowest oven rack for 12 to 15 minutes, until the cheese is bubbly and the crust is browned.

Sprinkle with the cilantro before serving.

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Per Serving (excluding unknown items): 509 Calories; 54g Fat (93.7% calories from fat); trace Protein; 8g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1601mg Sodium. Exchanges: 1/2 Vegetable; 11 Fat; 1/2 Other Carbohydrates.