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by ewfood

Chicken Pizza

Ingredients

For the barbecue sauce: 2.8oz. ketchup
0.5fl oz. water
0.5fl oz. apple cider vinegar
0.5 oz. brown sugar
1 tsp. sweet mustard
½ tsp. onion powder
½ tsp. garlic powder
For the pizza
1 large or 2 small chicken breasts, cooked and diced
1 ball pizza dough
1fl oz. olive oil
5oz. mozzarella cheese, grated
½ red onion, chopped
0.5 oz. fresh coriander, chopped
Servings
4
Person

Preparation

1. In a saucepan mix all the barbecue ingredients together and simmer for 7-10 minutes until it has slightly thickened, allow this to cool
2. Once the bbq sauce has cooled combine it with the chicken and marinade in the fridge for at least an hour or overnight
3. Preheat the oven to 200°C
4. Roll out the fresh pizza dough on some wax paper or a pizza stone
5. Drizzle the olive oil over the base
6. Sprinkle the mozzarella followed by the chicken, onion and coriander evenly over the pizza dough
7. Bake for approximately 10 minutes or until the cheese had melted and the pizza dough is golden
8. Serve hot

Cooks Note

Prep Time: 20 min; Cook Time: 10 min; Serves 4