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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
