



BBQ Chicken Pizza

Yield: 4 servings

Prep Time: 10-15 minutes

Cook Time: 20 minutes

Allergens: wheat/gluten, dairy

Kitchen Tools: cutting board, knife, small bowl, pizza pan

Ingredients:

1 large	Prepared pizza crust
¼ cup	Pizza sauce
2 tbsp	BBQ sauce
1 cup	Cooked chicken
½ each	Red pepper
¼ each	Red onion
1 ¼ cups	Shredded mozzarella cheese

Food Preparation Instructions:

1. Wash and dry your hands.
2. Place a cutting board on the countertop with a damp cloth underneath it to keep the board from sliding around.
3. Preheat the oven to 400°F.
4. In a small bowl, mix the pizza sauce and barbeque sauce.
5. Rinse the red pepper with cold water and dry. Place the pepper on the cutting board and cut in half lengthwise. Remove the core and seeds and throw away. Place the pepper, flat edges facing down, and carefully slice the pepper into thin strips. Put pepper slices in a bowl and set aside.
6. Cut off both ends of the red onion and cut the onion in half lengthwise; remove the dry onion skin. Throw away the ends and skin. Place the flat side of the onion on the cutting board and slice thinly. Place sliced onion in a bowl and set aside.
 - a. *Any leftover pepper or onion can be put in a container or wrapped in plastic and stored in the fridge until needed.*
7. Using the same cutting board, roughly chop the cooked chicken into small pieces. Place in a small bowl and set aside. Wash your hands after handling the chicken.



8. Clean up the counterspace. Place the cutting board in the sink to be washed and the knife on the counter by the sink to be washed. Never leave a sharp knife in the sink to be washed because someone could accidentally cut themselves.
9. **Now follow the cooking directions below.**

Cooking Directions:

Assemble and cook the pizza:

1. Place pizza crust on a pizza pan or baking sheet.
2. Using a spoon, spread the sauce mixture over the pizza crust, right to the edges.
3. Place the peppers, onions, and chicken on top of the pizza sauce, spreading the ingredients evenly over the entire crust.
4. Sprinkle the shredded mozzarella cheese over the entire crust, right to the edges.
5. Place the pan in the oven and bake for 15-18 minutes or until the cheese is bubbling and hot.
6. Carefully remove the pizza from the oven and let it rest for a few minutes before cutting. You can use a pizza cutter or knife to cut the pizza into eight slices.

To serve, gather 4 plates and places 2 slices on each.

Tip: *You can use leftover pork, beef, or turkey if you have it instead of cooking chicken for this recipe.*

Tip: *Serve the pizza with a side caesar salad.*

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Estimated cost to serve 4 people:

QUANTITY	INGREDIENT	RECIPE COST (estimated)
1 large (14")	Prepared pizza crust	\$6.49
¼ cup (60 ml)	Pizza sauce	(*pizza kit includes crust and sauce)
2 tablespoons (30 ml)	BBQ sauce	\$0.20
1 cup (100 g)	Cooked chicken	\$4.00
½ each	Red pepper	\$1.32
¼ each	Red onion	\$0.61
1 ¼ cups	Shredded mozzarella cheese	\$2.81
TOTAL: \$15.43/recipe = \$3.86/person		



**If you can't find the pizza crust & sauce kit in the store, you can use a prepared pizza crust and a small can of pizza sauce to make your pizza instead.*