

# Barbecue Chicken Pizza

## Ingredients

Crust:

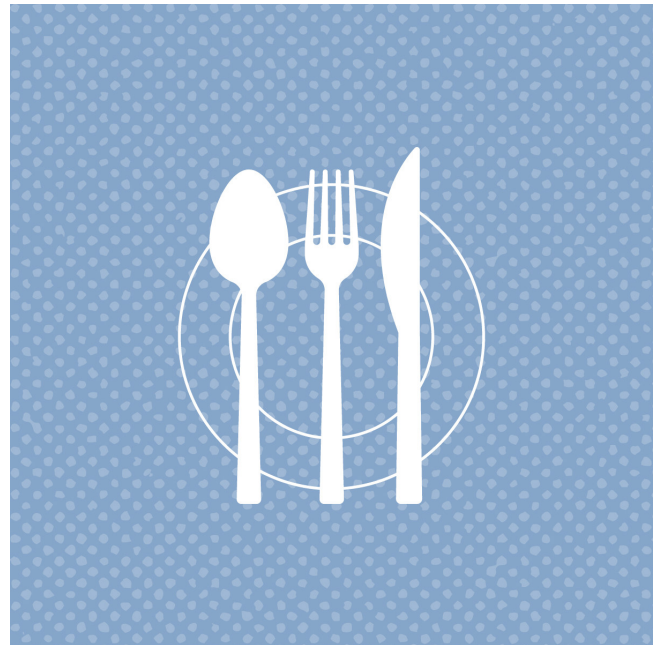
- 2 cups Original Complete Mix
- 1/2 cup water
- 1/4 cup vegetable oil
- 1 tsp dried oregano
- 2 tbsp grated Parmesan cheese
- Flour for dusting

Topping:

- 2 cups shredded cooked chicken
- 1/2 cup barbecue sauce
- 3 small plum tomatoes, thinly sliced
- 1/4 cup chopped green onions
- 2 cups (8 oz) shredded Colby-Monterey Jack cheese blend
- 2 tbsp chopped fresh cilantro

## How to make it

1. Preheat oven to 425°F. Stir together crust ingredients in medium bowl until a soft, sticky dough is formed. Turn out dough onto a lightly floured surface; knead for 1 minute. Let stand 5 minutes.
2. Press dough into a 13-inch circle on a baking sheet or pizza stone/pan. Bake 10 minutes or just until crust starts to brown.
3. Combine chicken and barbecue sauce in bowl; spread over pizza crust. Top with tomatoes, green onions and cheese; bake 10-15 minutes or until cheese is lightly browned and crust is crisp. Cut into 8 slices; serve.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 10 min    | 20-25 min | 30 min     | 4        |

## Made with



Original Complete Mix