



California Pizza Kitchen ~ BBQ Chicken Pizza

- 1/4 cup plus 2 tablespoons dark barbecue sauce
- 1 4 -ounce skinless, boneless chicken breast
- Kosher salt and freshly ground pepper
- 1/3 cup grated smoked gouda cheese (about 3 ounces)
- 1/3 cup grated part-skim mozzarella cheese (about 3 ounces)
- 1/4 small red onion, thinly sliced
- Fresh cilantro, for topping

Put the chicken in a baking dish, season with salt and pepper and brush with the barbecue sauce mixture. Bake on the middle oven rack until cooked through, about 15 minutes. Let cool, then cut into 1/2-inch cubes.

While the chicken is cooking, make the pizza dough.

For the Dough

- 1/3 Cup warm water
- 1 teaspoon active dry yeast
- 1/2 Tablespoon olive oil
- 1/2 teaspoon salt
- 3/4 Cup all-purpose flour

Mix together the yeast and the water and stir to dissolve the yeast. Add the salt and oil.

Stir in the flour until a small ball forms. Add a little more flour if dough is sticky or a little more water if dough is dry. Turn the dough onto a cutting mat and knead with oiled hands to form a soft, sticky dough.

Return the dough to the bowl and let rise 20 minutes.

Preheat oven to 450 degrees.

Take dough out of bowl and using oiled hands press dough into a round the size a dinner plate on a piece of parchment paper. Spread 1/4 cup barbecue sauce onto dough. Top with the cooked chicken, gouda, mozzarella and red onion. Slide the pizza (on the parchment) onto a pizza peel or another inverted baking sheet and put in oven to cook until until the cheese melts and the crust is golden, 12-15 minutes. Sprinkle with cilantro.

