

# Jenny's Barbeque Chicken Pizza

The only way to get that “wood-fired oven” style pizza is with a pizza stone and paddle. Imagine a crispy, puffy crust with barbeque chicken! Pizza heaven!! But you don't have to use a stone – you can make the bbq chicken pizza in a regular pan with all the same ingredients. Either way, it's still pizza. 😊

## Dough:

1 1/2 cups bread flour  
3/4 teaspoon Fleischmann's Rapid Rise yeast  
3/4 teaspoon sugar  
1/4 teaspoon salt  
1 Tablespoon olive oil  
2/3 cup warm water (about 120°)

1. Combine the flour, yeast, sugar & salt in a mixing bowl.
2. Add oil and water gradually (you may not need all the water), mixing until dough forms a mass.
3. Knead until dough is smooth and elastic (1 - 2 minutes with the mixer or 5 minutes by hand on a floured surface).
4. Place dough in a greased bowl, turning it to grease all sides.
5. Cover with plastic wrap and let rise in a warm place one hour until double.

## Pizza:

1/2 cup + 2 tablespoons barbeque sauce (divided)  
4-5 oz. part-skim mozzarella cheese, shredded by hand  
1 cooked chicken breast  
about 6 rings of sliced red onion, patted dry

1. Place cold pizza stone in cold oven and preheat to the highest setting (mine is 500° – allow 45 minutes to 1 hour to attain enough heat).
2. Line paddle with parchment paper or sprinkle with cornmeal and set aside.
3. Slice or shred chicken and mix with 2 tablespoons barbeque sauce and set aside.
4. On a floured surface, roll or press dough into a circle. Stretch it using a closed fist and letting the weight of the dough expand it. Aim for about a 12-inch circle.
5. Place dough on paddle, add sauce, most of the cheese, chicken and onion. Top with remaining cheese.
6. Slide onto hot stone and bake for about 10 minutes. At about 7 minutes, remove the parchment paper and use the paddle to turn the pizza if needed. Every oven is different so keep an eye on it towards the end.