



Frugal -BBQ Chicken Pizza



Serving: 4



Cook Time: 30 mins



Level: Easy



INGREDIENTS

- Quick BBQ Chicken:
- 1 boneless, skinless chicken breast (about 1 lb.)
- ½ tsp smoked paprika
- ¼ tsp garlic powder
- tsp salt
- tsp pepper
- ½ Tbsp cooking oil
- ¼ cup BBQ sauce
- Pizza:
- 1 prepared pizza dough
- ½ cup BBQ sauce
- 4 oz. Monterey jack cheese, shredded
- 1 jalapeño (optional), sliced
- ¼ cup sliced red onion

PREPARATION

1. In a small bowl, combine the smoked paprika, garlic powder, salt, and pepper. Season both sides of the chicken breast with the spices.
2. Heat a skillet over medium. Add the cooking oil and swirl to coat the surface of the skillet. Add the seasoned chicken breast and cook for about 5-7 minutes on each side, or until cooked through (internal temperature of 165°F). Transfer the chicken to a clean cutting board.
3. Let the chicken rest for about 5 minutes, then chop into small pieces. Add ¼ cup BBQ sauce to the chopped chicken, and stir to coat the chicken in the sauce.
4. Preheat the oven to 450°F. Place the prepared pizza dough or crust on a pizza pan, then spread about ½ cup BBQ sauce over the surface.
5. Add the cheese, BBQ chicken, sliced jalapeños, and sliced onion to the pizza.

P R E P A R A T I O N (C O N T .)

6. Bake the pizza for 10–12 minutes, or until the crust and cheese are golden brown. Slice into 8 pieces and serve.