



BBQ Chicken Pizza

This kid-friendly pizza will get two thumbs-up from the whole family.

8 servings



up to 10 Min.



Ingredients:

Pizza:

- 1 package Dr. Oetker Pizzaiolo Kits
- 1.5 cup shredded, cooked chicken
- 0.66 cup barbecue sauce , divided
- 2 cup shredded mozzarella cheese
- 1 green pepper , thinly sliced
- 0.5 red onions , thinly sliced

- 1 Prepare pizza crust according to package directions.
- 2 Toss chicken with 1/2 cup (125 mL) barbecue sauce; set aside.
- 3 Divide dough into 2 portions. On lightly floured work surface, roll out each portion into 12- x 17-inch (30 x 42 cm) rectangle. Transfer rectangles onto 2 parchment paper-lined sheet trays.
- 4 Leaving 1/2-inch (1 cm) border all around, spread pizza sauce over each crust in circular motion. Sprinkle with 1 cup mozzarella. Scatter with barbecue chicken. Top with remaining mozzarella, green pepper and onion slices.
- 5 Bake according to package directions. Drizzle pizzas with remaining barbecue sauce. Let cool for 5 minutes before serving.





Tips

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