



BODACIOUS BBQ CHICKEN PIZZA

BETTER THAN TAKE-OUT!

- 1 12 inch pizza crust pre-made
- 1 whole boneless skinless chicken breast cooked and shredded
- 1 small red onion thinly sliced
- 1 Tbsp canola oil
- 2 cups Monterey Jack cheese shredded
- 1-2 cups BBQ sauce (WMCo carries a wide variety)
- fresh cilantro chopped

- 1** Sauté the onion in the canola oil until soft and set aside.
- 2** Spread 1/2 cup of the BBQ sauce on the pizza crust. Combine the remaining sauce with the shredded chicken and arrange evenly on the crust.
- 3** Top the chicken with the onions and then the cheese.
- 4** Bake in 450 degree oven for about 10 minutes or until cheese is melted and bubbly. Top with fresh chopped cilantro.
- 5** GET SOME!!!