

Jesse's Barbecue Chicken Pizza

by Jessica Bauter

Ingredients:

- 1 rotisserie chicken (or 2 roasted chicken breasts with the meat taken off the bones and chopped or shredded)
- 1 small onion sliced in thin rings
- 1 yellow or green pepper, sliced in strips or chopped
- 1 bunch of cilantro, chopped
- Lots of grated cheese--I use an Italian mix with extra Mozzarella, but you can use whatever you love
- 1 Boboli pizza crust
- 1 jar of your favorite barbecue sauce
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Directions: Sauté your onion and pepper briefly to soften. Place on a plate. In the same pan, place your cut up chicken with a tiny bit of olive oil and heat briefly. Add half the bottle of barbecue sauce and stir to coat the chicken. Add more sauce if you like it saucier. Spread the barbecue chicken mixture evenly over your pizza crust. Add your onion rings and pepper pieces on top. Sprinkle cilantro around and top with lots of grated cheese. Place in a 350 degree oven for about 10 minutes or until the cheese is well melted, but not browned. Remember everything is cooked and warm, so you are just heating up and melting your pizza. Enjoy!!

Sue's daughter, Jessica, is in dental school in Wisconsin. Ever since she shared this delicious recipe with us it has become a favorite.