

Barbecued Chicken Pizza

“Here’s a great recipe that’s quick to make and popular with kids, adults and small animals.”

3 tablespoons olive oil
2 small skinless boneless chicken breast halves
1/2 cup red onion diced
2 cups (packed) shredded mozzarella cheese (about 8 ounces)
1/3 cup plus 3 tablespoons chopped fresh cilantro
1 10-ounce purchased thin pizza crust (Boboli is a good choice)
6 tablespoons purchased barbecue sauce

Preheat oven to 450°F.

Season chicken to taste and grill on a barbecue until just done.

(Or, heat 2 tablespoons oil in medium skillet over medium-high heat. Season chicken with salt and pepper. Sauté chicken until cooked through, about 6 minutes per side.)

Transfer chicken to cutting board. Cut chicken into 1/2-inch pieces; place chicken in large bowl. Add onion, cheese and 1/3 cup cilantro. Adjust seasonings, if necessary.

Place pizza crust on large baking sheet. Spread 4 tablespoons barbecue sauce over crust. Top with chicken mixture. Drizzle with remaining 2 tablespoons sauce. Bake pizza until heated through and cheese melts, about 15 minutes.

Sprinkle with remaining 3 tablespoons cilantro and serve.

Submitted by Judy Parsons