

SMOKY BARBECUE CHICKEN PIZZA

1 pkg. (10-oz) refrigerated pizza crust or 1-2 homemade pizza crusts (see recipe below)
1 ½ cups shredded Colby & Monterey Jack cheese blend, divided
1 can or 2 cups chopped cooked chicken
½ cup barbecue sauce
½ cup diced green bell pepper, reconstituted
¼ cup thinly sliced red onion (opt)

Preheat oven to 425. Roll out crusts. Sprinkle with 1 cup of the cheese. In a medium size bowl, combine cooked chicken and barbecue sauce; toss to coat. Top crust with chicken mixture, bell pepper and onion. Sprinkle with remaining ½ cup cheese. Bake 15-20 minutes or until crust is golden brown. Serves 8.

Pizza Dough

15 oz. water	1 ¼ tsp. sugar
¼ c. + 1 Tbsp. Olive Oil	1 ¼ tsp. salt
5 cups flour (3 wheat 2 white)	1 Tbsp. + ¾ tsp. SAF Instant Yeast

Combine in large mixer and mix thoroughly. Add extra flour, if necessary, until sides of bowl are clean. Divide in two. Roll out onto two pizza stones or pans. Let rise until double.

Preheat oven to 425. Bake 5 min. and remove from oven. Add favorite sauce and toppings. Bake an additional 15-20 min. Let rest 5 min. before cutting.