

BARBEQUE CHICKEN GOURMET PIZZA

Dough

5 ml	sugar
150 ml	warm water
7ml	yeast
15 ml	oil
5 ml	salt
325 ml	flour
2 ml	garlic powder
2 mL	italiano

Sauce

80 ml	tomato sauce
60 ml	crushed tomato
1	clove garlic, minced
5 ml	sugar, parsley
1 ml	salt and pepper
25 mL	barbeque sauce
1 ml	garlic powder, chili powder

Toppings

½	chicken breast, diced
50 ml	barbeque sauce
125 ml	broccoli florets, chopped small, quickly steamed
1/4	red onion, sliced
250 ml	grated mozzarella cheese
80 ml	grated cheddar cheese

1. Preheat oven to 425 F. Put oven racks, one down from top and one up from the bottom.
2. Place the sugar in a **glass liquid measure**. Add the very warm water. Sprinkle on the yeast and stir once. **Let sit 5 min** until very foamy. Once it has foamed up pour the mixture into a **medium bowl** and add the oil and stir.
3. In a **small bowl** measure out the salt, flour and seasonings.
4. Using a wooden spoon stir in half of the flour mixture till well blended. Then add the rest of the flour and stir until all of the flour is absorbed.

5. Put a spoonful of extra flour on the counter and use your hands to finish kneading the dough on the counter, adding flour until it is smooth and not sticky but still soft.
6. Grease the same **small bowl** with a small amount of oil (10 mL) and let the dough sit in the bowl covered loosely with a towel for **10 mins to rest and relax the dough.**
7. Mix all sauce ingredients together in a glass liquid measure.
8. Dice up the chicken and mix it together with the barbeque sauce. In a small Teflon fry pan heat up 10 ml of oil and fry up the chicken for 2 mins till cooked thru. Remove.
9. Then add the red onion, a bit more oil and broccoli bits to the pan and quickly saute. Remove.
10. Lastly use the same fry pan to heat up the sauce ingredients for 3 mins. Taste test.
11. Grate your mozza and cheddar cheese and blend them together.
12. Take your softened dough out of the bowl and pat both sides with a little flour. Put a small amount of flour on your counter and roll out your dough into a 10 inch circle. Lay it on the top of the pizza pan and leave the edges flat or create a crust.
13. Spread on sauce, put a small amount of grated cheese, then add the meat and then the veggies and the rest of the cheese.
14. Bake for 18-20 min or until crust is browned and cheese is bubbly and golden. Let cool. Slice.