



Grilled BBQ Chicken Pizza

Prep: 25 minutes

Grill: 25 minutes • Serves: 4

- 1 boneless, skinless chicken breast
- 2 teaspoons vegetable oil
- 1 teaspoon favorite chicken spice rub
- 3 slices thick-cut smoked bacon, coarsely chopped
- Yellow cornmeal for sprinkling
- All-purpose flour for dusting
- 1 (8- to 10-ounce) frozen pizza dough ball, thawed
- ½ cup plus 3 tablespoons favorite barbeque sauce
- 1 cup fresh mozzarella cheese, sliced
- ¾ cup shredded smoked Gouda cheese
- ½ cup sliced red onion
- 2 tablespoons coarsely chopped fresh cilantro

1. Prepare outdoor grill for direct grilling over medium heat. Coat chicken with oil and rub with spice rub. Place chicken on hot grill; cover and cook 10 minutes or until internal temperature reaches 160°, turning once. (Internal temperature will rise 5 to 10° upon standing.) Transfer chicken to cutting board; let cool and chop.

2. In large skillet, cook bacon over medium heat 8 minutes or until almost crisp, stirring occasionally; transfer to paper towel-lined plate to drain.

3. Prepare grill for indirect grilling over medium heat. Sprinkle bottom of rimmed baking pan with cornmeal. Lightly flour work surface; place dough on prepared surface. With rolling pin, roll dough to 12- to 14-inch round; carefully transfer onto pan over cornmeal and poke several times with fork to vent.

4. Slide dough round onto center of hot grill rack; cover and cook 8 minutes or until bottom of crust is browned, rotating once; transfer crust back to bottom of pan. Leaving 1-inch border, spread ½ cup barbeque sauce over crust; top with cheeses, chicken, bacon and onion; drizzle with remaining 3 tablespoons barbeque sauce. Slide pizza onto center of hot grill rack; cover and cook 7 minutes or until cheese melts and edges of pizza are golden brown, using tongs to move pizza if necessary to prevent burning. Transfer pizza to cutting board; sprinkle with cilantro and cut into 8 slices.

Approximate nutritional values per serving:

*516 Calories, 22g Fat (10g Saturated), 69mg Cholesterol,
1171mg Sodium, 50g Carbohydrates, 0g Fiber, 26g Protein*

Helpful tip:

> Freeze the bacon 20 minutes before chopping for easier handling.