

Grilled Chicken Pizza

Yield: 12 slices

For the crust:

1 cup warm water (115 degrees)
1 teaspoon salt
3 cups all-purpose flour
2 1/4 teaspoons instant active dry yeast

For the grilled chicken:

4-6 chicken breast tenders
black pepper
lemon pepper seasoning
garlic salt

For the sauce:

1 cup pizza sauce
2-3 tablespoons BBQ sauce (we use a hot kind!)

Toppings:

12 ounces (3 cups) shredded mozzarella cheese
1 cup chopped bell peppers (we use a variety of colors!)
1/4 to 1/2 cup sliced or diced onions (we like the purple ones!)
Sliced black olives, optional
Pineapple chunks (drained), optional
4 ounces (1 cup) shredded sharp cheddar cheese

Instructions:

1. In a medium mixing bowl, combine the water and salt for the pizza crust. Add 2 1/2 cups flour and the yeast and stir. Add additional flour if needed to form a dough. Knead for 5-6 minutes. Set dough aside and cover.

If you have a bread machine, it's even easier to make the crust. Place crust ingredients in bread machine in the order listed (use 2 3/4 cups of flour rather than 3). Start machine on dough cycle. You can take the dough out of your machine whenever it's done kneading -- my machine takes about 25-30 minutes.

2. Spray or brush chicken tenders with oil. Sprinkle with pepper, lemon pepper, and garlic salt. Grill according to grill instructions (our Weber Q grill takes about 6 minutes). Allow cooked chicken to cool and then cut into half-inch chunks.