

CopyCat California Pizza Kitchen BBQ Chicken Pizza

Ingredients

BBQ Chicken:

8 ounces boneless and skinless chicken breasts
1 tablespoon olive oil
2 tablespoons barbecue sauce

Pizza:

16 ounces pizza dough
2 tablespoons semolina or cornmeal
 $\frac{1}{2}$ cup barbecue sauce
2 tablespoons Gouda cheese shredded
2 cups mozzarella cheese shredded
 $\frac{1}{4}$ cup red onion sliced
2 tablespoons chopped fresh cilantro

Directions

BBQ Chicken:

In a large frying pan, cook the chicken in olive oil over medium-high heat until just cooked, 5 to 6 minutes. Do not overcook.

Set cooked chicken aside in the refrigerator until chilled through.

Once chilled, coat the chicken with two tablespoons BBQ sauce. Place it back in the refrigerator.

To Make the Pizza:

Place a pizza stone in the center of the oven and preheat to 500 degrees for one hour before cooking pizzas.

Sprinkle semolina on a work surface.

Place half of the pizza dough on the semolina and roll out the dough.

Use a large spoon to spread $\frac{1}{4}$ cup BBQ sauce evenly over the surface of the prepared dough within the rim.

Sprinkle 1 tablespoon Gouda cheese over the sauce.

Cover with $\frac{3}{4}$ cup shredded mozzarella.

Distribute half the chicken pieces evenly over the cheese (approximately 18 pieces).

Place approximately 18 to 20 pieces of red onion over the surface.

Sprinkle an additional $\frac{1}{4}$ cup mozzarella over the top of the pizza.

Transfer the pizza to the oven and bake until the crust is crisp and golden and the cheese in the center is bubbly, about 8 to 10 minutes.

When the pizza is cooked, carefully remove it from the oven and sprinkle 1 tablespoon cilantro over the hot pizza. Slice and serve.

Repeat with the remaining ingredients for a second pizza. The two pizzas may be prepared simultaneously if you are careful in placing the pizzas at opposite corners of your pizza stone.