**BBQ Chicken Pizza**

Crust:

1 ¼ c flour

1 tsp yeast

¼ tsp salt

½ tsp sugar

1 tsp oil

½ c water

Dissolve the yeast and sugar in water. Let sit for 5 minutes so the yeast can activate. Combine flour and salt. Add oil to yeast and stir then add to flour. Mix together thoroughly and knead for 2 minutes. Form into a circle on your greased pizza pan.

Toppings:

½ c BBQ sauce, divided

1 Chicken

1 c mozzarella cheese

1/3 c thinly sliced red onion

Chopped cilantro for garnish

Defrost chicken in microwave using defrost setting. Cut chicken into cubes and fry in frying pan with a few tablespoons of BBQ sauce. Spread ¼ c of BBQ sauce onto the pizza dough. When chicken is done coat the rest of the chicken with the BBQ sauce. Sprinkle cheese onto the pizza and add the chicken and onions. Bake for 10-12 minutes, rotating it half-way through, until the crust is fully baked and golden brown. Remove the pizza and sprinkle it with the chopped cilantro, slice and serve.