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Pizza! Hot off the grill or fresh from the oven, pizza is comfort food. Do you like your crust crispy or soft and chewy? Take a shortcut and buy flatbread or fresh pre-made dough... or use the recipe below. Any way you slice it, this smoky chicken pizza is delish! – Chef Linda

Smoky Chicken Pizza (enough for 4 servings)

1 large red onion, thinly sliced
¼ c olive oil
1 to 1½ c smoky BBQ sauce
½ tsp crushed red pepper
4 individual flatbreads or 1 lb fresh pasta dough
¾ lb cooked chicken (leftover rotisserie chicken is great!)
4 oz smoked mozzarella cheese, grated
1 cup arugula or watercress
1 to 2 Tbsp extra-virgin olive oil, for garnish

1. Preheat oven to 425°F.
2. Heat a large skillet over medium high heat. Add 1 Tbsp olive oil and sliced red onion. Reduce heat to maintain a sizzle and cook for 10 minutes, until softened and slightly caramelized. Remove from the heat and set aside.
3. Combine the remaining 3 Tbsp oil and crushed red pepper. Brush around the edges of the flatbread or fresh dough rounds and drizzle remaining around the centers of each. Spoon on ¼ to ½ c BBQ sauce (thin layer), leaving ½" around edge uncoated.
4. Divide the cheese among the pizzas, then scatter the chicken and cooked onions on top.
5. Bake 10 mins until cheese is melted and pizzas are hot (12-15 mins for fresh dough).
6. Top pizzas with some arugula or watercress and a drizzle of extra-virgin olive oil.

Fresh Pizza Dough: In a large bowl, combine the 2 cups all-purpose flour and ½ c bread flour along with 1 packet RapidRise yeast and ¾ tsp salt. Stir in 1 c very warm (120°-130°F) water and add more flour as needed to make a soft dough. Knead until smooth and elastic, about 4-6 minutes. Cover and let rest 10 minutes, then shape into smooth balls and press or roll into rounds or ovals. Bake 12-15 minutes in a 425°F oven.

Shopping List: 4 flatbreads or 1 lb fresh storebought pizza dough, ¾ lb chicken (or leftover rotisserie chicken), 1 red onion, 1 bottle smoky BBQ sauce, smoked mozzarella (Trader Joe's is great), arugula or watercress

Equipment Needed: Cutting board and knife, large baking sheet or pizza stone, pizza peel, grater, basting brush, high heat spoon, large non-stick or stainless skillet

Pantry Staples: olive oil, extra-virgin olive oil, red pepper flakes