



FINCH + FENNEL

BBQ Chicken Pizza

COOK TIME: 10-15 Minutes

YIELDS: 8 Slices

INGREDIENTS:

1 Bottle F+F Sweet Heat Honey

Habanero BBQ Sauce

A few Tbsp Olive Oil

½ of a Bell Pepper

2 Chicken Thighs (about 3 oz)

¼ c Red Onion

1 c Mozzarella, shredded

1 Pizza Dough (premade or fresh)

F+F Italian Seasoning

Semolina Flour or Cornmeal, for ease of rolling out

HERBS FOR TOPPING:

1-3 Tbsp Cilantro

2 Tbsp Green Onion

1 Tbsp Basil



INSTRUCTIONS:

1. Marinate chicken thighs in ½ cup F+F Sweet Heat Honey Habanero BBQ Sauce & a couple tablespoons of olive oil. It is best to marinate them overnight, or at least for an hour.
2. Preheat or prepare your pizza oven. If using an oven, set to 450-500°F.
3. Grill or cook the chicken in a sauté pan until it is browned well on each side. It's okay if it's not completely cooked, as it will cook again in the oven.
4. Prepare the dough, using semolina flour or cornmeal to help roll it out to about ¼ inch thin.
5. Season the pizza dough with F+F Italian Seasoning, using olive oil if needed around the edges.
6. Chop up onions, bell peppers, chicken, & any other toppings you desire.
7. Top the pizza dough with BBQ sauce, cheese, & your choice of toppings: onion, bell pepper, chicken, herbs, etc.
8. Save the remaining chopped herbs for when the pizza comes out of the oven, to avoid burning them.
9. Cook the pizza for 5-15 minutes, depending on the heat of your pizza oven.
10. Remove from oven & top with remaining herbs.

Enjoy!

