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## BBQ CHICKEN PIZZA

FROM THE KITCHEN OF **GUY FIERI**®

Prep Time: 15 minutes | Total Time: 45 minutes

Yield: 6-8 servings

### For the Chicken:

- 2 chicken breast halves, boneless, skinless
- 2 tsp. paprika
- 1 tbsp. dark brown sugar
- 1 tsp. granulated garlic
- 1 tsp. ground cumin
- ½ tsp. chili powder
- 1 tsp. kosher salt
- ¼ tsp. freshly ground black pepper
- 1 tsp. canola oil

- 1 cup BBQ sauce
- ½ cup red onion, thinly sliced
- 1 cup Monterey Jack cheese, shredded
- 1 cup smoked Gouda cheese, shredded
- ¼ cup lightly packed fresh cilantro leaves, stems removed

Preheat the grill to high heat.

### For the Pizza:

- all-purpose flour, for dusting
- 1 (10oz.) ball store-bought pizza dough

### Prepare the Chicken:

Using a sharp knife, butterfly the chicken halves. In a small bowl, combine the paprika, brown sugar, garlic, cumin, chili powder, salt, and pepper. Generously coat both sides of the chicken with the rub. Brush the grill with oil. Cook the chicken for 7 minutes per side, until well marked and internal temperature reaches 165°F. Remove from the grill. When the chicken is cool enough to handle, slice at an angle into thin pieces.

Preheat the oven to 500° F. (If using a pizza stone, heat in the 500°F oven for 1 hour before using.)

### Make the Pizza:

Lightly dust a pizza paddle (or cutting board) with flour. Place the ball of dough on the board and press it out into a disk shape, working from the inside out. You should end up with a 12-inch circle that is about ¼-inch thick. Spread a layer of BBQ sauce evenly over the dough, leaving a border for the crust. Top with the sliced onion, Monterey Jack cheese, Gouda cheese, and chicken pieces. Dot the top with extra BBQ sauce. Bake until the crust is bubbly and charred around the edges, about 10–15 minutes. Remove from the oven and sprinkle the top with fresh cilantro leaves.

Enjoy with a cold Miller Lite®.

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