

EverythingKaysi's Delicious BBQ Chicken Pizza



You are going to love EverythingKaysi's version of BBQ Chicken Pizza! It is quick and easy to make!

Hey Everyone! I hope you're having a fantastic week! ☺ Do you love pizza? Hah, do I even have to ask? I've never met someone that didn't enjoy pizza every once in a while!! In college I had pizza at least 2-3 times a week. This recipe was my favorite way to make pizza at home, because the crust is already made and it's delicious! Making a good pizza crust has always been a challenge for me so I started making my pizza on french bread and the result is so yummy! Using bread also cuts the work and time in half! EverythingKaysi's Delicious BBQ Chicken Pizza is quick and easy to make and I can't wait for you to try it!



This recipe makes (4) 6-7 inch pizzas (depending on the size of the loaf).

Ingredients:

One Loaf of French Bread

One 8 oz package of Mozzarella Cheese

One 8oz package of Parmesan Cheese

1/2 lbs of chicken- cut into one inch pieces

Your choice of BBQ sauce

1 cup of chopped white onion

1 tsp of olive oil

Step 1: Preheat oven to 400 degrees.

Step 2: Cut chicken into one inch pieces. Put one tsp. of olive oil in a skillet and sauté the chicken.



Step 3: Once the chicken is cooked, add BBQ sauce to coat the chicken.



Step 4: Cut the loaf of bread in half. Then slice it down the middle, so you have 2 open halves.



Step 5: Spread BBQ on the top of the bread slices.



Step 6: Add the BBQ coated chicken onto the bread.



Step 7: Add onions and cheese.



Step 8: Bake at 400 degrees for 5-7 minutes or until bread starts to brown and the cheese is melted.



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Wasn't that easy?! I really enjoy this BBQ Chicken Pizza recipe and I hope you do too! Thanks for visiting everythingkaysi.com and I hope you share this recipe on Pinterest. ☺ Have a great day!!



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