



DINNERLY

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BBQ Chicken Skillet Pizza with Peppers & Onions

 20-30min  2 Servings

This recipe will be an instant favorite in your kitchen (like it was in ours), and is a fun mash up of two of the most classic dishes in the history of the universe (probably?). Saucy BBQ chicken and melty cheddar mingle in a deep dish pizza crust. The skillet is your best friend here: don't worry about rolling dough out into a perfect rectangle, just push it to the edges of the pan! We've got ...

WHAT WE SEND

- barbecue sauce
- boneless, skinless chicken breasts
- yellow onion
- red bell pepper

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- medium skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 795.0kcal, Fat 26.0g, Proteins 42.3g, Carbs 99.5g



1. Prep ingredients

Preheat oven to 500°F with racks in upper and lower thirds. Set **dough** into an **oiled** 10-inch cast-iron or other ovenproof skillet; let sit at room temperature. Trim ends from **onion**; halve, peel, and thinly slice. Halve **pepper**, remove stem and seeds, then thinly slice. Pat **chicken** dry; cut crosswise into ¼-inch strips. Cut **cheese** into ¼-inch cubes (½ cup).



2. Cook onions & peppers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions, peppers**, and ½ **teaspoon salt**, and cook, stirring occasionally, until tender and charred in spots, 5–7 minutes.



3. Make pizza toppings

Add **chicken** to the skillet with veggies, along with ½ **tablespoon oil**, ¼ **teaspoon salt**, and a **few grinds pepper**. Cook until chicken is browned, 2–3 minutes. Stir in **barbecue sauce** and ½ **cup water**. Bring to a simmer, and cook until thick and glossy, 3–4 minutes.



4. Form pizza

Press **dough** to the edges of the heavy skillet. Top with **chicken** mixture, leaving a 1-inch border all around, and scatter **cheese** over top. Set skillet over medium-high heat and cook 2–3 minutes, just to get the pan hot.



5. Bake pizza

Transfer skillet to lower third of oven and bake until bottom **crust of pizza** is golden, 10–12 minutes. Switch oven to broil and move skillet to upper third. Broil pizza until **cheese** is golden and bubbly, 1–2 minutes (watch closely as broilers vary). Carefully slide pizza onto a board to rest (5 minutes) before cutting. Enjoy!



6. Raid the condiment rack

We already think this saucy pizza is 2 legit to quit. But take it for a cooling dip in some creamy ranch or blue cheese dressing before each bite, and it'll be impossible to have leftovers.