

DINNERLY



BBQ Chicken Pizza with Ranch



30-40min



2 Servings

Alert the press! There's a new pizza in town and it's de-li-cious. We load up pizza dough with barbecue sauce, shredded chicken, sliced onions, and the cheesiest blend of mozzarella and cheddar. Be a drizzler or a dipper (or both!) with the ranch sauce served alongside. We've got you covered!

WHAT WE SEND

- ¼ oz fresh cilantro
- 1 red onion
- 3¾ oz mozzarella ²
- 2 oz shredded cheddar-jack blend ²
- ½ lb pkg ready to heat chicken
- 1 lb pizza dough ³
- 4 oz barbecue sauce
- 1 pkt ranch dressing ^{1,2}

WHAT YOU NEED

- olive oil
- all-purpose flour, for dusting ³
- kosher salt & ground pepper

TOOLS

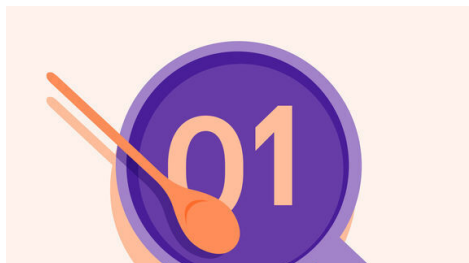
- rimmed baking sheet
- box grater

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

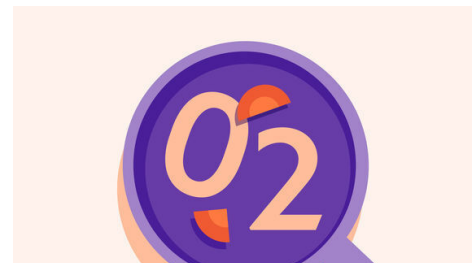
Calories 1160kcal, Fat 38g, Carbs 139g, Protein 46g



1. Prep ingredients

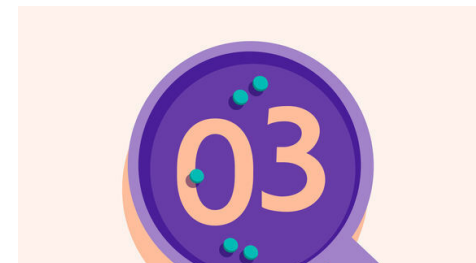
Preheat oven to 500°F with a rack in the lower third. **Lightly oil** a rimmed baking sheet. Finely chop **cilantro leaves and stems**. Thinly slice **half of the onion** (save rest for own use).

Coarsely grate **mozzarella**; combine with **cheddar**. Pat **chicken** dry; tear into bite-sized pieces.



2. Shape pizza

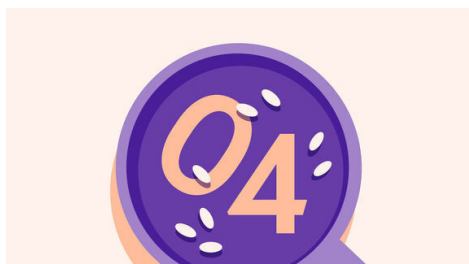
On a **floured** work surface, roll or stretch **pizza dough** into a 12-inch circle. If dough springs back, cover, and let sit 5–10 minutes to relax before rolling again. Dust off **excess flour**; transfer to prepared baking sheet.



3. Assemble pizza

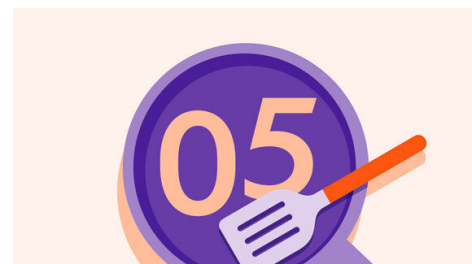
Spread **barbecue sauce** in a thin layer over **surface of dough**, leaving a ¼-inch border. Scatter **chicken** and **onions** over sauce. Sprinkle **cheese** over top.

Lightly drizzle pizza with **oil**; season lightly with **salt** and **pepper**.



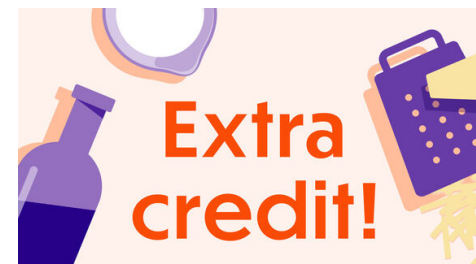
4. Bake

Bake **pizza** on lower rack until **crust** is browned and **cheese** is bubbly and beginning to brown, 15–20 minutes.



5. Serve

Transfer **pizza** to cutting board; sprinkle with **cilantro**. Drizzle with **ranch** (or serve on the side for dipping). Cut into wedges. Enjoy!



6. Pro tip!

Letting the dough come to room temperature allows the gluten to loosen, which makes the dough easier to shape. Cold pizza dough will stretch out and spring back like a rubber band. If you find your dough isn't holding its shape or is tearing easily, try letting it rest, covered, for an additional 5–10 minutes before rolling again.