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RECIPE

FROM ANDREA'S KITCHEN BBQ NAAN PIZZA

by Andrea Woodson

Who doesn't love pizza? Because October is National Pizza Month, I thought this would be the perfect time to share my BBQ Naan Pizza recipe. This pizza is a busy mom's best friend! When I'm pushed on time and can't make my homemade pizza dough, I pull out some naan bread I keep in the freezer and add a few toppings and dinner is done in 15 minutes. I love using naan bread because it makes the perfect size personal pizza, meaning each family member can customize their toppings. My husband loves to swap the BBQ sauce for buffalo sauce and add blue cheese dressing, and my daughter wants veggies on hers. I've even been known to add pineapple to the BBQ pizza for something different. I hope this recipe will be added to your family's pizza nights!



INGREDIENTS

4 small or 2 large pieces naan bread
1 cup of BBQ sauce (use your favorite)
1 cup of cooked chicken (save time and use leftovers or rotisserie chicken)
1/4 cup chopped red onion
1/4 cup cilantro
2 cups of shredded mozzarella or 1 whole ball of fresh mozzarella

PREPARATION

Preheat oven to 400 degrees or use the grill or smoker. Place bread on a cookie sheet or pizza stone. Spread about 3 tablespoons of BBQ sauce on each piece. Top sauce with 1/4 cup of cheese. Sprinkle chicken over the cheese. Last, add the desired amount of red onion. Cook in the oven for 12-14 minutes or 8 minutes on the grill or until cheese is melted and bubbly. Top each pizza with fresh cilantro and enjoy!

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