



The Edible Garden

Recipe featured at *Whole Foods Friday* demonstration, July 16

Barbecue Chicken and Red Onion Pizza

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Northeast Region

Ingredients

1 ball (22 ounces) prepared pizza dough, at room temperature
1-2 ounces all-purpose flour
½ small onion, peeled and finely diced
1 clove garlic, peeled and finely chopped
1 teaspoon paprika
½ teaspoon smoked paprika
1 teaspoon ground cumin
1 tablespoon brown sugar
1 tablespoon black pepper
1½ cups ketchup
½ cup water
1 tablespoon molasses
1 tablespoon maple syrup
1 tablespoon red wine vinegar
6-8 ounces cooked white and dark meat chicken (from 1 rotisserie chicken)
1 small red onion, peeled and thinly sliced
6 ounces Monterey jack cheese, shredded
½ bunch scallions, thinly sliced

Instructions

1. Heat gas grill to 500°F.
2. In small saucepan over medium heat, cook the onions in olive oil 15 minutes, or until translucent; add garlic and cook 1 minute, more. Add paprika, smoked paprika and cumin; cook 1 minute, more. Add brown sugar, black pepper, ketchup, water, molasses, maple syrup and red wine vinegar; stir to combine. Reduce heat to low and simmer 10 minutes. Stir in chicken; set aside.
3. Roll out pizza dough to a 14-inch round. Flour a pizza peel or cookie sheet and transfer pizza to grill. Grill 3-5 minutes, or until grill marks appear and the bottom of crust is light brown; flip and cook 5 minutes, more.
4. Transfer cooked dough to cutting board; spread chicken mixture over pizza dough, leaving a 1" border, but making sure not to overload the center. Top with shredded cheese and sliced onions.
5. Place pizza back on grill; cook 5 minutes more, or until cheese is melted. Remove pizza from grill; sprinkle with scallions.