

BBQ Chicken Pizza

Ingredients:

- 1 Stonefire Mini Naan Or Whole Wheat Pita
- 3 Tbsp. Shredded Mozzarella Cheese
- 4 Tbsp. G Hughes BBQ sauce- Or 3 tbs pizza sauce
- 1.5 oz skinless chicken breast Or 13 turkey Pepperoni
- ¼ cup cilantro
- 1 Tbsp. onion

Directions:

- Preheat oven to 450 degrees.
- Bake the naan for 3-5 minutes directly on the oven rack (or on an oven safe rack fitted into a half baker's sheet), or until beginning to get crispy.
- Meanwhile, mix 2-3 tablespoons of the barbecue sauce with the chicken.
- Remove from oven and top naan flatbread with the remaining BBQ sauce, followed by the cheese, chicken, and sliced onion.
- Bake for 10 minutes, or until beginning to brown on top.
- Top pizza with one tablespoon of chopped fresh cilantro.

309 calories, 29.57 carbs, 19.78 protein, 11.8 fat

