



# THE ingles TABLE

with Sarah Elizabeth  
**BBQ Chicken Pizza**

## Shopping List

- 1 lb package of Harvest Farms chicken breasts or tenderloins
- 1 red onion
- 1/2 tablespoon of olive oil
- 1 package pizza dough
- 2 tablespoons gorgonzola cheese
- 1/3 cup of Sweet Baby Rays Hickory and Brown Sugar BBQ sauce
- 10 or so sliced banana peppers
- 1 bag shredded mozzarella (2 cups)
- 1 pinch of dried oregano
- 1 small can of chipotle peppers in adobo sauce



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## Cooking Instructions

- 1) Preheat oven to 400 degrees.
- 2) Slice red onion. Add to pan with a drizzle of olive oil on medium heat and caramelize for approximately 10 minutes.
- 3) In a separate pan, season diced tenderloins in a drizzle of olive oil, salt and pepper. When almost fully cooked, add two tablespoons of adobo sauce to chicken and finish cooking.
- 4) Roll out pizza dough on baking stone.
- 5) Spoon on bbq sauce evenly.
- 6) Spread half of the chicken evenly across pizza.
- 7) Top chicken with 2/3 of the mozzarella cheese
- 8) To this, add second half of chicken, caramelized onions, banana peppers.
- 9) Finish topping off the pizza by adding remaining mozzarella, gorgonzola cheese and dried oregano.
- 10) Bake for 15-20 minutes or until crust is to your liking and cheese is bubbling and slightly golden brown.