

Uncle Jammy's BBQ Chicken Pizza

You can use this recipe for the best pizza that doesn't need to be delivered. Uncle Jammy's What-A-Wonderful Wing Rub makes the perfect flavorful chicken thighs for your protein. Uncle Jammy's Smile for Smokey BBQ sauce sets the whole thing off.

Ingredients:

- 4-6 boneless chicken thighs
- Uncle Jammy's What-A-Wonderful Wing Rub
- Salt
- Pepper
- Pizza dough
- Uncle Jammy's Smile for Smokey BBQ sauce
- Fresh Basil leaves
- Mozzarella Cheese

Procedure:

Rub Chicken thighs with salt, pepper and Uncle Jammy's What-A-Wonderful Wing Rub
Step 2
Grill Chicken until no pink remains (do not overcook, it still has to go in the oven)
Step 3
Prepare your pizza dough (using a pizza stone or just a sheet pan.)
Step 4
Preheat oven to 350°F
Step 5
Spread Uncle Jammy's Smile for Smokey BBQ sauce thinly on the pizza dough.
Step 6
Cut chicken thighs into chunks or shred and spread over the entire pizza
Step 7
Spread Mozzarella cheese over the entire pizza until no sauce or chicken is visible
Step 8
Top with basil leaves and extra sauce on top (can you do a swirl?)
Step 9
Back 12-15 minutes until crust is golden brown
<u>Step 10</u>
Enjoy pizza night