

MARLOWE'S ORIGINAL BARBECUE CHICKEN PIZZA

RECIPE MAKES ONE 16-INCH
REGULAR-CRUST PIZZA OR TWO
12-INCH THIN-CRUST PIZZAS.

INGREDIENTS

- 1 lb. prepared pizza dough
- 1 cup [Marlowe's Original Whiskey Bourbon BBQ sauce](#), plus 3 Tbs.
- 1 ½ cups shredded mozzarella
- ½ cup cooked grilled chicken
- ¼ cup sliced onion (sweet or red)
- ¼ cup precooked bacon bits
- ¼ cup pineapple tidbits (optional)

BEGIN THE FUN

1. Prepare dough according to recipe.
2. Preheat oven to 450° (unless otherwise instructed for pizza dough).
3. Spread 1 cup barbecue sauce on prepared dough.
4. Sprinkle most of the cheese on top of the sauce, reserving some for later (about a ¼ cup).
5. Arrange onions, bacon bits, grilled chicken, and pineapple tidbits on top of the cheese.
6. Sprinkle remaining cheese on top of all the ingredients.
7. Bake in center of the oven for 15-25 minutes or until the crust is golden brown and the cheese begins to bubble.
8. Allow pizza to rest for 10 minutes.
9. Add the 3 tbsp. of remaining barbecue sauce in a circular motion, creating a spiral on top.
10. Cut into 8 slices and enjoy.

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