

I kind of made this up from a recipe I saw on either chef success or the community.

Ingredients:

pre made pizza crust (I used boboli)

chicken breasts (For the show we had two breasts cut in half length wise to make them thinner. I think I used only 3 of the 4 pieces)

1 jar bbq sauce

Shredded Monterrey jack cheese (or you can shred your own and show off the graters)

Smokey BBQ rub

So as I was setting up the host pre-heated the grill and I split the breasts into 4 thin pieces. Rubbed each with the rub. Then I put on the grill on about medium high heat. I wasn't paying close attention but I'd say they were on 5-10 mins. Then I flipped them and cooked another 5 mins. Took them off and had them cooling while guests came in.

Cut up the chicken breasts (talking about the knives). I just diced them into cubes and put them into a bamboo bowl to hold. Put a crust on the mega lifter, spread bbq sauce on the crust (used basting brush), put some chicken on, and then topped with cheese. Took to the grill (turned it down to low). Came back in side and started making another one. Once the second one was ready, I went out and switched them. The crust had nice grill marks on it and looked a little burned to me. So next time I went out a little faster but everyone loved it. Super super easy and you can put anything you want on the pizza. Great way to use leftovers without heating up the house.