



BBQ ROTISSERIE CHICKEN PIZZA

Gordon
FOOD SERVICE STORE

Ingredients *Yield: 4 pizzas*

Reorder No.	Description	Amount
Chicken		
116900	Gordon Choice® Unbreaded Chicken Tenderloins	1 lb.
616742	McCormick Culinary Rotisserie Chicken Seasoning	1 Tbsp.
330282	Vegetable Oil	1 Tbsp.
BBQ Sauce		
425583	Cattlemen's Kansas City Classic BBQ Sauce	1 cup
	Water	¼ cup
Crust Topper		
201413	French's Crispy Fried Onions	¼ cup
861461	Parmesan Cheese	¼ cup
616742	McCormick Culinary Rotisserie Chicken Seasoning	1 Tsp.
Pizza Build		
527370	GFS® 14 Inch Thick Pizza Crust, or equivalent dough	4 each
131221	Extra Virgin Olive Oil	2 Tbsp.
191043	Gordon Choice Mild Shredded Cheddar Cheese	8 cups
761764	Red Onion, julienne	1 cup

Preparation Instructions

Chicken

Preheat convection oven to 350°F. In a medium bowl toss chicken with McCormick Culinary Rotisserie Chicken Seasoning and oil until tenders are evenly coated. Lay flat on a parchment lined half sheet tray and bake until tenders have reached and internal temperature of 165°F. Cool completely.

Pull cooled chicken tenders and set aside.

BBQ Sauce

Combine all ingredients in a small bowl.

Crust Topper

Crush French's crispy onions in a small bowl. Combine with parmesan cheese and McCormick Culinary Rotisserie Chicken Seasoning until well blended.

Pizza Build

Increase convection oven heat to 400°F. Place pizza crust or stretched dough on the back of a full sheet tray lightly dusted with flour. Brush crust with olive oil. Spread 1/4 cup of BBQ over the crust, leaving a 1/2" crust. Sprinkle crust with crust topper. Spread 2 cups of shredded cheddar evenly over top of the sauce. Sprinkle with 1/4 cup each of shredded chicken and julienned onions. Repeat for remaining 3 crusts.

Bake pizza until crust is golden brown and the cheese is melted and bubbling, about 8-10 minutes. Serve hot, garnish with slivered scallions if desired.