THE J.M. SMUCKER Co

Grilled Chicken Flatbreads

Prep Time	Cook Time	Serves	Difficulty
1 hr	10 mins	6	N/A

Ingredients

- **Dough:**
- 1 cup (250 mL) warm water 100-110°F (38-43°C)
- 1 tsp (5 mL) active dry yeast
- 2 cups (500 mL) **Robin Hood®** 00 Style Pizza Flour

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- 1 tsp (5 mL) salt
- **Assembly:**
- 1/3 cup (75 mL) olive oil
- 3/4 cup (175 mL) prepared BBQ sauce
- 3 cups (750 mL) cooked chicken, cubed
- 1/2 cup (125 mL) chopped red onion
- 1/2 cup (125 mL) cooked corn kernels
- 3 cups (750 mL) shredded mozzarella cheese
- **Bick's®** Hot Pepper Rings, to taste
- cilantro for garnish, optional

Directions

Step 2:

Combine water and yeast in large bowl of electric mixer. Let sit until frothy, about 2 minutes. Add flour and salt. Beat on low speed 1 minute, increase to medium high and beat 2 minutes. Dough will be sticky. remove to greased bowl. Cover with plastic wrap and tea towel. Let rise in warm place 45-60 minutes or until doubled.

If the dough is too sticky, very generously flour the counter and surface of dough and knead in gently until absorbed and easier to handle.

Step 3:

Divide dough into 6 pieces. Roll each piece of dough to about 1/16" (0.25 cm) thick (about 4" x 12"). Place on well-floured surface, cover with tea towel and let rise until puffy, about 30 minutes. Meanwhile, preheat BBQ Grill to high.

Step 4:

Brush risen dough with olive oil. Reduce grill heat to medium and carefully place dough on hot grill, oil side down.

Step 5:

Cook, until golden and set on bottom and bubbling on top, 1-2 minutes. Flip, and continue cooking another 1 minute or until golden. Remove.

Step 7:

Spread flatbreads with BBQ Sauce and top with remaining toppings. Carefully return to hot grill, turn off heat and cook until cheese is melted and bubbly. Garnish with cilantro if using. Serve hot.

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