**BBQ Chicken Pizza (overnight dough)**

**Overnight Pizza Dough**

2 cups bread flour

1 tsp. rapid rise yeast (instant yeast)

1 tsp. kosher salt

2 Tbsp. sugar

1 Tbsp. olive oil

3/4 cups warm water

In a large bowl, combine bread flour, yeast, kosher salt, and sugar. Mix these ingredients with a fork or spoon to combine them. Using a liquid measuring cup, measure the water. Add the olive oil to the water.

Pour the water mixture on top of the flour mixture and mix with a spoon to combine. Turn the dough onto a lightly floured surface and knead for 3 minutes, or until the dough is smooth. The dough should be slightly sticky. If it is too sticky, add extra flour to your kneading surface.

Form the dough into a ball, spray with nonstick spray, and place in a plastic bag and put in the fridge overnight.

2 hours before rolling the dough, take the dough out of the refrigerator.

**Toppings**

½ cup barbecue sauce

½ to 1 cup diced, cooked chicken

1 cup grated cheese, Gouda/ Fontina is preferred (can use Monterey Jack)

½ red onion thinly sliced

¼ cup fresh cilantro

Preheat oven to 450 degrees. Spread sauce over prepared dough. Sprinkle cheese on top of sauce. Next top with chicken and sliced red onion. Bake at 450 degrees for approximately 15 mins. Remove from the oven and sprinkle with fresh cilantro. Cut and serve-enjoy.