

Pizza building

From the table of Chef Logan



Servings: 1 Time: 10 min

Ingredients	Directions
ASSEMBLY 1 Cup(s) Mozzarella cheese 1/4 Cup(s) Pizza sauce 2 Ounce(s) Roasted pulled chicken 1 Ounce(s) Sliced red onion 1 Ounce(s) Sliced Green peppers 1 Ounce(s) Sliced Mushrooms 1 Pound(s) Homemade Pizza dough 1 Tablespoon(s) Chopped cilantro 2 Tablespoon(s) Sesame seeds 2 Tablespoon(s) Cornmeal 1 Teaspoon(s) Maldon/Kosher salt 1 Tablespoon(s) Olive oil 2 Tablespoon(s) BBQ Sauce	 1. Oven set to 550F, Pizza stone placed inside before preheating. Stretch dough, place sesame seeds and cornmeal on pizza peel. 2. Add dough to the peel, make sure it slides easily. Place ingredients, sauce first, then toppings and cheese. 3. Transfer to preheated oven, cook for about 8 minutes. Remove and brush crust with olive oil and sprinkle maldon salt on it.

Additional Notes

Source

Recipe content created by Chef Logan and distributed by Cozymeal.