



BBQ Tandoori Sizzler Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 Boneless Chicken breast - 1 Lemon - 2 Table spoons of Olive oil - 1 Clove of garlic, minced - 4 Tablespoons of tandoori powder - 1 Green Pepper - Sliced - 5 Button Mushrooms - 1 Red onion, sliced but not too thin - 1 Bottle of your fav. BBQ sauce

Instructions

Step 1 CHICKEN In a bowl, squeeze the lemon juices with 2 tablespoons of olive oil. Add the minced garlic and the tandoori powder. Mix until it has become a paste/marinade. Take a ziploc bag and add chicken and marinate to the bag and mix. Let marinate for an hour, 2,3 or for 24 hrs. It is up to you. For this recipe, I usually let it sit for an hour. Step 2 Add some olive oil, just so that veggies are coated, and grill on the BBQ until you start to see grill marks. I would say 3 mins on each side. Use your judgment. Take off the BBQ and let rest. (You can do both the veggies and chicken at the same time) Now place the Chicken on the BBQ and let it cook. You want to have some sort of charred marks on the chicken. Makes the taste even more better. (you can also do this with chicken that is already marinated from the stores) Step 3 Have the dough ready. Put some olive oil on the dough, top and bottom. Instead of using tomato sauce, use BBQ sauce. I like to use a chipotle sauce for a nice kick. You can use whatever you like. Add on the grilled veggies, cheese(fresh mozzarella) and chicken on top. Put it in a 350 degree oven for 20-30 mins or until golden brown and you are good to sizzle:) Let me know how this works out