

BBQ Chicken Pizza

Yield: 4 Servings **Author:** Lauren

Prep time: 5 M Cook time: 10 M Total time: 15 M

These personal BBQ Chicken Pizzas, are full of chicken, red onion, mozzarella, and of course BBQ sauce! All baked on a tortilla and you have a delicious Personal Pizza that is quick and easy to make for any week night dinner!

INGREDIENTS:

- 4 8in High Fiber Tortillas
- 12 Tbsp BBQ Sauce
- 1 Red Onion
- 4 cups Shredded Chicken
- 2 cups Fat Free Mozzarella

INSTRUCTIONS:

1. Preheat the oven to 400 Degrees
2. Chop the red onion and shred the chicken. Set Aside
3. Spray a sheet pan with nonstick spray and lay the tortillas on the pan – usually 2 per pan works best
4. Spread 3 Tbsp of BBQ Sauce on each tortilla
5. Top each tortilla with desired amount of red onion – I used about 1/4 cup on each pizza
6. Add a cup of shredded chicken to each pizza
7. Top each pizza with 1/2 cup Fat Free Mozzarella Cheese
8. Bake for 10 minutes until cheese is melted and tortilla is crispy
9. Remove from oven and enjoy!