

Suggested Ingredients:

1 recipe [Mac Daddy n' Cheese](#)
1 recipe [Easy Pizza Dough](#)
grilled chicken (about 1/2 breast, shredded per 8 inch pizza)
barbecue sauce (to taste)
tomato sauce (to taste, optional)
shredded cheese (any variety, optional)

**Directions:**

1. **Prepare pizza dough.** Do this ahead of time to allow the dough to proof. Complete step-by-step [here](#). Make a **quickie version by using pita bread**.
2. **Prepare Macaroni and Cheese.** Complete step-by-step [here](#). Opt for a more creamy consistency rather than crusted on top.
3. **Prepare chicken.** Shred cooked chicken. Add tomato sauce and bbq sauce to taste. Stir.
4. **Prepare crust.** Grill top side of pizza crust or pita/flat bread. (If baking follow directions below.)
5. **Assemble pizza.** Add shredded bbq chicken, layer with Macaroni n' Cheese, drizzle BBQ sauce on top of macaroni. Top with more shredded cheese, if desired.
6. **Cook pizza.** Grill or bake pizza until cheese is melted and toppings are heated through. Tips for grilling and baking follow.

Grilling Pizzas:

- **TIP:** You can also use a grill pan or skillet.
- Preheat grill to **medium, medium-high**. Place pizza dough on the grill, **cornmeal side up**.
- Rotate the pizza crust, grilling until golden. Turn the pizza crust over (cornmeal side down) and add toppings.
- If the grill is too hot and your crust gets dark too quickly, remove from grill and finish under the broiler. Place a cookie sheet or pizza stone in the oven and preheat to 500(F). Place pizza under the broiler and watch like a hawk!

Baking Pizzas:

- Place a cookie sheet or pizza stone on the middle rack of your oven and preheat to 450(F).
- Place **prepared** pizzas on sheet or stone for 5-10 minutes depending on the size of your pizzas. The toppings will be melted and bubbling and the edges of the crust will be golden brown.