

Ingredients for pizza:

1 1/2 cups chopped (grilled) chicken
1 1/2 cups chopped red onion
1/2 cup marinara sauce
1/3 cup barbecue sauce
1 1/2 cups shredded cheeses (equal parts Monterey jack, cheddar and Parmesan)
6 flatbreads for crust

**Ingredients for garnish:**

2 chopped green onions (aka spring onion)
1 avocado sliced into 24 slices

Directions:

1. Saute red onion in a small amount of olive oil. Season with a crack of black pepper and few shakes of crushed red pepper (for some extra kick). Sauteed seasoned onions will reduce to approximately 3/4 cup. Set aside.
2. In a bowl combine chopped chicken, sauteed red onion, marinara sauce, bbq sauce and shredded cheeses. Stir all ingredients together. Set aside.
3. For crispier crusts, grill the tops of flatbread before spreading chicken mixture on tops.
4. Spread mixture on tops of flatbread and toss on the grill.
5. Grill over medium heat until crust is crispy and cheese has melted.
6. Slice into quarters.
7. Garnish with a sprinkling of chopped green onions and a slice of avocado.

Makes 6 pizzas.

Allow 2-3 pieces per person if serving as an appetizer.

Allow one whole pizza if serving as a main course. Serve with grilled asparagus and a green salad for a complete game night meal.

These pizzas keep well and can become a quick meal anytime! Reheat in the oven at 325 (F) for 10 minutes or in a skillet over medium-low heat to re-crisp crust.