

# Cheesy BBQ CHICKEN PIZZA

**Category: Entrée**  
**Servings: 64 (8 pies)**

## Ingredients:

- 4 lbs Chicken (48 tenders), fully cooked, whole muscle, WGR breaded
- 8 Pizza crusts, 16 inch, WGR, sheeted dough or parbaked
- 2 lbs, Cheese, American, sliced, reduced sodium
- 2 c Water
- ½ c Salsa, low sodium
- 3 lbs Cheese, Cheddar, shredded
- 3 lbs Cheese, Mozzarella, shredded
- 1½ c BBQ sauce

### Serving Size

K-8: 1/10 pie  
9-12: 1/8 pie

### 1 Serving Provides

2 M/MA; 1 ½ G  
2 ½ M/MA; 2 G

### Yield

80 Servings  
64 Servings

### **Nutrients Per Serving – 1/8 Pie / 1/10 Pie**

Calories 389/311

Protein 23.1 g/18.97 g

Carb 34.9 mg/27.92 mg

Total Fat 17.64 g/14.11 g

Sat Fat 7.98 g/6.39 g

Chol 49.05 mg/39.24 mg

Sodium 873.6 mg/698.88 mg

Dietary Fiber 3.42 g/2.74 g

Trans Fat 0 g/0 g

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1. Thaw chicken tenders in the refrigerator. Note: For this recipe 3 strips equal 2 M/MA; products may vary.

**CCP: Hold at 41°F or below.**

2. Follow manufacturer's recommendation when preparing pizza pie pan and crust.
3. Prepare school made nacho cheese sauce: Spray 4-inch half size pan with pan release. Cut or tear 2 lbs of sliced cheese and place in pan. Add 2 c water. Steam uncovered for 25 minutes or longer if cheese is not fully melted. Using a stiff whisk, add 1/2 c salsa, and stir cheese until smooth, about 2 minutes. Cover and hold hot until ready to use. Note: Sauce will thicken in warmer.

**CCP: Hold at 135°F or above.**

4. Preheat oven according to crust recommendations.
  5. Combine cheddar and mozzarella cheeses. Dice chicken tenders into small, 1/4 inch bite-size pieces.
- CCP: Hold at 41°F or below.**
6. Using 6 oz spoodle, pour nacho cheese sauce in center of dough and work toward the edges in a circular motion. Do not allow sauce to touch outer edges.

7. Using a 1-quart container, top each pie with 3 cups (12 oz) of cheese blend. Empty the container of cheese over the pie; then use freshly-gloved hands to spread the cheese.

8. Using a 1 c container, top each pie with 8 oz (~2 c) diced chicken.

9. Bake Pizza to manufacturers recommendations.

**CCP: Cook to a minimum internal temperature of 135°F.**

10. Using a squeeze bottle, drizzle pie evenly with 3 tablespoons of BBQ sauce. For appeal, drizzle lengthwise across pie, then spin the pan, turn and drizzle across pie again to create cross marks.

11. Hold hot until ready to serve. Cut into 8 or 10 equal slices.

**CCP: Hold at 135°F or above.**