

## BBQ CHICKEN PIZZA

- 1 (10-ounce) Italian cheese-flavored thin pizza crust (such as Boboli)
- 3/4 cup GOOD EATS tomato chutney
- 2 cups chopped roasted skinless, boneless chicken breasts (about 2 breasts)
- 2/3 cup diced plum tomato
- 3/4 cup (3 ounces) shredded extra-sharp white cheddar cheese
- 1/3 cup chopped green onions

Preheat oven to 450°. Place crust on a baking sheet. Bake at 450° for 3 minutes. Remove from oven; spread chutney over crust, leaving a 1/2-inch border. Top chutney with chicken. Sprinkle diced tomato, cheese, and green onions evenly over chicken. Bake at 450° for 9 minutes or until cheese melts. Cut pizza into 6 wedges.