



NASHVILLE HOT CHICKEN PIZZA

Spice up pizza night with a Southern twist that brings bold heat, sweet drizzle and irresistible crunch to every bite. Start with golden popcorn chicken, cooked to crispy perfection, then toss it onto a bed of melted mozzarella and Nashville hot sauce – crafted from butter, spice and honey. Baked on a tender, oven-risen crust until bubbly and golden, this pizza gets its final flair with chilled pickle slices, sweet onion and one last honey drizzle. It's sweet. It's spicy. It's outrageously good.

Yield: 1 pizza

INGREDIENTS

	RICH'S 14" Fresh 'n Ready(R) Oven Rising Sheeted Pizza Dough, 20 25-Oz (#07367)
8	Popcorn chicken tenders
1/2 C	Mozzarella cheese, shredded
6 tbsp.	Honey
11 tbsp.	Butter
1 tbsp.	Apple cider vinegar
3 tbsp.	Cayenne Pepper
1/4 C	Brown Sugar
1 tbsp.	Smoked paprika
1 tsp.	Dried Black Garlic powder
1 tsp.	Chili Powder
1/2 tsp.	Salt
1/2 tsp.	Pepper

DIRECTIONS

- 1 Preheat oven according to Fresh 'n Ready® Oven Rising Sheeted Pizza Dough package instructions while you prep the pizza
- 2 Cook the popcorn chicken tenders according to the package instructions. Let them cool slightly, then roughly chop into bite-sized pieces
- 3 In a saucepan over medium heat, melt 1/2 cup of butter until frothy and just beginning to brown. Whisk in the honey, apple cider vinegar and brown sugar. Add the cayenne pepper, smoked paprika, dried black garlic powder and chili powder. Season with salt and pepper to taste
- 4 Simmer the sauce over medium heat for 10 minutes. Reduce heat to low and cook an additional 15–20 minutes, until the sauce thickens. Stir in the remaining 3 tablespoons of butter and remove from heat. Keep warm
- 5 Prepare the Fresh 'n Ready® Oven Rising Sheeted Pizza Dough according to instructions. Transfer the dough to a pizza peel.
- 6 Brush about 1/4 cup of the Nashville Hot Sauce over the



7

Bake the pizza according to instructions, or until the crust is golden brown and the cheese is bubbly and melted

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Remove the pizza from the oven. Add chilled dill pickle slices and sliced sweet onion on top. Drizzle with honey as desired. Slice and serve hot