

[History](#)[Products](#)[Recipes](#)[Shop](#)[Buy Online](#)[Contact Us](#)

## RECIPES



Authentic Bourbon Chicken



Asian Style Salmon



Bourbon Chicken Hot Wings



Chicken Toast Rolls



Baked & Grilled Chicken



Crockpot Bourbon Chicken



Beef with Mushrooms



Bourbon Chicken Fried Rice



Bourbon Chicken Fajita



Bourbon Chicken Pizza



### Bourbon Chicken Pizza

#### Ingredients:

- 1 12' pre-baked pizza regular crust
- 2 medium purple onion, thinly sliced
- 1 yellow bell pepper, seeds removed and diced
- 1 orange bell pepper, seeds removed and diced
- 1 pound skinless, boneless chicken breast
- 2 minced garlic cloves
- 1 cup shredded mozzarella cheese
- BC Original Marinade
- BC Original Grill n' Dip Sauce
- Sriracha or garlic chili sauce

#### Preparation

- Add minced garlic cloves to BC Original Marinade and let chicken sit in it for as short as 30 minutes.
- Pre-heat oven to 450 F. Bake chicken in the oven for 15 minutes.
- Let chicken cool and cut into cubes.
- Add hot sauce to BC Original Grill n' Dip sauce to desired hotness and mix well.
- Place crust on a cookie sheet and use a large spoon to spread 4. sauce over the pizza crust within the rim.
- Cover sauce with  $\frac{1}{4}$  cup cheese.
- Toss half of cubed chicken, yellow and orange bell peppers, and purple onion evenly on crust.
- Sprinkle  $\frac{1}{4}$  cup cheese over toppings.
- Glaze 4. sauce on toppings.
- Pre-heat oven to 450 F. Bake pizza until crust is crisp and golden, 10-12 minutes.
- Cut and serve.



[Download this Recipe](#)

## **Bourbon Chicken Sauces**

Breezy Spring LLC · 3912 Holden Rd. · Lakeland, FL 33811 · 863-797-1281