



Is it too hot to cook indoors but you are craving a delicious homemade pizza? Well pizzas are not just meant to be cooked indoors anymore! [Outdoor pizza ovens](#) are becoming more and more popular for patios. You can even cook a great tasting pizza on a regular ol' [charcoal grill](#), or a [gas grill](#) for more convenience.

An outdoor pizza oven is a wonderful addition to your [outdoor patio](#) for cooking. They are not just for cooking pizza either; you can cook breads, deserts, and much, much more! Pizza ovens are either gas or wood-fired. Pretty much anything that you can cook in your standard oven you will be able to cook in a gas pizza oven. Authentic Wood-fired pizza ovens are great for cooking pizzas to perfection. Keep your house nice and cool this summer and do all of you cooking outdoors on the grill or in a pizza oven.

Try one of these great Chicken Pizza Recipes on you grill!

10 Minute Pizza Crust for the Grill

First lets start off with a great recipe for the crust. This recipe is simple and will cook wonderfully on the heat of your grill or pizza oven.



Ingredients:

- 3-1/2 to 4 cups all-purpose flour
- 1 envelope Fleischmann's® Pizza Crust Yeast
- 1 tablespoon sugar
- 1-1/2 teaspoons salt
- 1-1/3 cups very warm water (120 to 130°F)
- 1/3 cup olive oil
- Additional flour for rolling
- Additional oil for grilling

Directions:

1. Start charcoal fire or preheat gas grill to medium-high heat.
2. Combine 2 cups flour, yeast, sugar and salt in a large bowl.

3. Add very warm water and oil; mix until well blended. Approximately 1 minute.
4. Gradually add enough remaining flour to make a soft dough ball. Dough should form a ball and will be slightly sticky.
5. Knead on a lightly floured surface, adding additional flour if necessary, until smooth and elastic. Approximately 5 minutes. (I use the dough hook on my mixer and it works beautifully. Just continue adding flour as necessary.)
6. Divide dough into 6-8 portions.
7. Pat or roll dough on a well-floured surface until they reach the size and thickness you desire. You want these pizzas to look rustic. I.e. not perfect.
8. Brush both sides of pizza crusts with olive oil.
9. Lift each crust carefully with hands and place on grill.
10. Cook for 3 to 4 minutes until bottom is lightly browned and top looks done.
11. Remove crust from grill and place on a cutting board or baking sheet grilled side up.
12. Now top with all of your favorite pizza toppings!

Recipe accredited to <http://www.momontimeout.com/>

Grilled BBQ Chicken Pizza

If you love BBQ Chicken you will love this pizza. This recipe offers all of the great flavors associated with BBQ Chicken but even tastier!



Ingredients:

- 3 Perdue Perfect Portions Mesquite Grille Seasoned Chicken Breasts
- ¾ cup BBQ sauce + plus a little more for spreading on crust
- about ½ red onion, super thinly sliced
- ¼ cup chopped cilantro
- ½ - 1 cup finely shredded Mozzarella cheese

Directions:

1. Pre- heat the grill to medium-high heat. Lightly spray grill with cooking spray. Place 3 Perdue Perfect Portion chicken breasts on the grill and cook for 3-4 minutes per side.
2. Take two long pieces of tin foil and lay overlapping each other to make a large square.
3. Spray with cooking spray. Press or roll out your dough ball into a large circle, about ½ inch thick. Spray the top of the dough with cooking spray. Holding each end of the foil, carefully place on the grill (with the foil on the bottom). Close grill lid. Cook for a couple minutes, until the bottom

of the crust is how you like it. I like to rotate mine if I can because some spots in my grill get hotter than others.

4. While the crust is cooking, chop cooked chicken breasts into cubes. Mix with barbecue sauce.
5. When crust is lightly browned, carefully flip it over (I use two spatulas). Squirt a little barbecue sauce on the crust and spread with a spatula. Pour sauce covered chopped chicken and spread out evenly on the pizza.
6. Give it a nice sprinkle of cheese, and then lay out the red onions. Add the cilantro and another little sprinkle of cheese. Close lid and let cook until cheese has melted and it's heated through.
7. Carefully pull foil off grill and place on flat surface. Slice up into pizza slices and enjoy!

Recipe accredited to <http://www.yummyhealthyeasy.com/>

Grilled Chicken Margherita Pizza

This recipe is great for when you are craving the deliciousness of a pizza but are wanting a new flavor experience. It is absolutely delicious!



Ingredients:

Grilled Chicken:

- 1 large boneless chicken breast
- salt & pepper

Roasted Cherry Tomatoes:

- 1 pint of cherry tomatoes
- 1 teaspoon of olive oil
- salt & pepper

Remaining Ingredients:

- 2 pre-grilled pizza crusts
- 2 tablespoons of olive oil
- 1 garlic clove, minced
- 1 cup of mozzarella cheese
- ½ cup of fresh basil, chopped

Directions:

1. Preheat oven to 400.
2. Place 1 pint of cherry tomatoes on a baking sheet, season with 1 teaspoon of olive, salt, and pepper.
3. Roast for 20 minutes.
4. In the meantime, season 1 large boneless chicken breast with salt & pepper.
5. Place on a medium high grill and grill each side for 5-7 minutes {or until no pink}
6. Remove from grill and let rest, slice into thin pieces once chicken has cooled enough to touch.
7. Preheat oven to 350.
8. Place 2 pre-grilled pizza crusts on a baking sheet.
9. Evenly spread the following between the two, 2 Tbs of olive oil, 1 minced garlic clove, 1 cup of mozzarella cheese, sliced chicken breast, and roasted cherry tomatoes.
10. Bake pizzas for 8-10 minutes, until cheese is melted.

11. Remove from oven and sprinkle ½ cup of fresh chopped basil between the two pizzas.
12. Serve!

Recipe accredited to <http://www.joyfulhealthyeats.com/>

Grilled Chicken & Spinach Pizza

Create a delicious homemade pizza without the heartburn of a tomato based sauce. The white alfredo sauce for in this recipe is super easy with a great combination of flavors.



Ingredients:

- 1 Homemade Pizza Crust Ball
- 1 c. grilled chicken breast, chopped (skin on)
- ½ c. grilled chicken thigh meat, chopped (skin on)
- ¾ c. (3 oz) shredded Monterrey Jack Cheese
- ¾ c. (3 oz) shredded Mozzarella Cheese
- ¾ c. baby spinach leaves
- ¼ tsp. dried oregano leaves, crushed (or 1 tsp. fresh, chopped)
- Pinch garlic powder (optional)
- 1 oz. red onion, slivered as thinly as possible
- 2 oz. heavy cream
- 2 T. Parmesan cheese (kind in green canister is fine)
- Pinch (about 1/16 tsp.) glucomannan powder (to thicken Alfredo sauce)

Directions:

1. Preheat grill to 350 degrees.
2. Grill the pizza crust by that recipe's instructions
3. Once first side of crust is grilled flip and prepare to top.
4. For your Alfredo sauce, mix the cream, Parmesan and glucomannan in a saucer and let it sit for a few minutes. Should thicken up a bit.
5. When it appears thicker, spread it on the crust as evenly as possible, almost to the edges of the crust. It needs to be a fairly thin layer or it will cause your crust to get soggy.
6. Next evenly spread the Jack cheese on the crust.
7. Then spread the Mozzarella cheese evenly on top.
8. Sprinkle with the oregano.
9. Sprinkle with a bit of garlic powder if you like also.
10. Next evenly top with spinach leaves. They may overlap if need be.
11. Evenly place the diced chicken meat on the pizza and the final topping is the wafer thin onion slivers.
12. Cook until the cheese appears to be melted and the onion is cooked. ENJOY!

Recipe accredited to <https://buttoni.wordpress.com/>