

## California-Style Pizza Dough

### Ingredients:

- 2 ¼ tsp. active dry yeast
- 1 tsp. honey
- 1 cup warm water
- 2 ½ cups all-purpose flour (may need more if dough is too sticky)
- 1 tsp. salt

### Directions:

1. In a small bowl, dissolve the yeast and honey in ¼ cup warm water. Allow to sit for 5 minutes. After 5 minutes, add the remaining water (¾ cup).
2. In a separate bowl, mix together the flour and salt.
3. Add flour mixture to liquid mixture and mix together with a wooden spoon until combined and dough comes together.
4. Sprinkle countertop with flour and place dough onto counter.
5. Coat hands with flour and knead dough for 10 minutes (make sure to take turns in group).
6. Spray a large Ziploc bag with cooking spray and place dough in bag. Label with kitchen color, period and the day. Store in refrigerator in kitchen until next class.

## California-Style Barbecue Chicken Pizza

### Ingredients:

- ¾ cup barbecue chicken
- 1 tbsp. olive oil
- ½ green pepper, diced
- ¼ red onion, thinly sliced
- 1 cup cheddar/mozzarella cheese blend
- ¼ tsp. oregano
- 1/8 tsp garlic powder
- Parmesan cheese
- Additional barbecue sauce if needed

**Directions:**

1. Preheat oven to 425 degrees.
2. Heat skillet over low-medium heat.
3. Slice/dice pepper and onion.
4. Spray skillet with cooking spray and cook pepper and onion until softened (4-5 minutes).
5. While vegetables are cooking, roll out pizza dough on pizza pan.
6. Spread dough with barbecue sauce (just enough to coat).
7. Top with chicken, vegetables, spices, and cheddar/mozzarella cheese blend.  
Sprinkle with parmesan cheese.
8. Bake pizza for 12-15 minutes.
9. Clean kitchen while pizza finishes cooking!