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Barbeque chicken pizza papa johns

Papa John's Pizza Get Food Delivered Ranked #402 of 641 Restaurants in Glendale Neighborhood: Deer Valley Restaurant Details Neighborhood: Deer Valley Restaurants Papa John'sOriginal Crust PizzasBBQ Chicken Bacon Pizza Papa John's BBQ Chicken Bacon Pizzas contain between 230-370 calories, depending on your choice of sizes. Choose from the sizes below to see the full nutritional facts, ingredients and allergen information. Order by phone Dear customer, Papa John's apologizes for the inconvenience. Our goal is to provide the best quality customer experience. We will be back online shortly! Click the button above to find your restaurants phone number to place your order now. Thanks again for choosing Papa John's Pizza! Order by phone Dear customer, Papa John's apologizes for the inconvenience. Our goal is to provide the best quality customer experience. We will be back online shortly! Click the button above to find your restaurants phone number to place your order now. Thanks again for choosing Papa John's Pizza! 11/15/2003 This is a great weeknight recipe that we make at least twice a month! Sometimes we use Pillsbury pizza crust dough and other times, we make our own. But either way, it's delicious. NOTE: The best way I've found to precook the chicken is to place each breast in the middle of a square piece of aluminum foil and sprinkle on both sides with salt (and pepper, if desired). Fold up the sides of the foil to form a sealed package. Place the packages on a baking sheet and bake at 350 degrees for 1 hour. The chicken will come out moist and delicious. Simply cube the chicken and it is ready to add to your recipes (chicken salad, chicken ala king, etc). 2006-06-25 Many of the reviews seemed to take issue with the ingredient amount so I used my chef intuition and eye-balled everything. I omitted pepperocinis (better served on the side as Papa Johns), approx. doubled the chicken, kept the rest of the measurements approx. the same, and made TWO medium sized pizza crusts with the ingredients instead of just one. The key to keeping the chicken moist and flavorful is to mix some tablespoons of BBQ sauce in cubed chicken before topping the pizza. Otherwise, the edges tend to dry out during cooking. Also, slice the onions super thin so they will cook faster. If you have time, I'd definitely recommend making Jay's signature pizza crust over using a shop bought kind – it turned out crispy on the outside and chewy on the inside. Homemade crust is surprisingly easy to make, tastes fresher, and saves a lot of money. This pizza tastes great (very close to CPK) but I gave 4 stars because of the changes. This recipe will probably taste great with some pineapple as well (similar to Davd & Buster's BBQ Hawaian pizza that seems to have disappeared from the menu). 09/12/2003 Good recipe. My boyfriend and I always eat chicken barbeque pizza at California Pizza Kitchen and this is very close. I don't know about peppers anyway. them but not on my pizza I don't think that would taste right. I also used 3 chicken breasts instead of 2. And anyone who suggested making pizza dough out of bisquick is wrong. Bisquick doesn't make pizza dough. Thanks for turning a perfectly good pizza into chicken and barbecue sauce on a biscuit. I did it to try to save money like they did and it wasn't that good. First of all 1 1/2 cups of bisquick just made about enough dough to cover half on my forehead. Next time I'll try to use a real recipe for pizza dough. Other than that the pizza was big. 10/29/2003 You are right when you say it tastes like CPK pizza! Yummy! I omitted pepperoncini peppers and replaced it with green peppers. I also used a mixture of mozzarella and monterey jack cheese. Make sure you slice the onion and pepper thinly (it tastes best that way). I just had regular bbq-so so I added a dash of hot sauce and boy it gave it a kick. Good stuff will do again. Thanks. 10/01/2002 This was really a quick and easy recipie and my husband loved it. To make it a little cheaper we made a Bisquick pizza crust (1 1/2 cups Bisquick and 3/4 cup very hot water. Mix in the dough then spread on pizza stone / pan). Just put the topping on the uncooked crust and bake it for 15 mintues. 2003-10-29 I have wanted to do this for a long time. I mixed my BBQ sauce right with shredded meat of 3 breasts before then spreading it over the crust..... sprinkled it with a diced fresh jalapeno (did not have pepponcin)and covered with mozzarella and cheddar (did not have coriander or red onion). THAT'S GREAT!!! I can't wait to try it again with red onion. The hot pepper just gave it a little heat. Went well with the chicken. 2004-01-31 I did this too expensive. The recipe says (except peppers because I didn't have any) the first time and found the bbq sauce quite overwhelming. Since then, I've added a few tablespoons of my favorite BBQ sauce to prego spaghetti sauce and spread that mixture over a boboli crust (I'm lazy!!!) and top with all the toppings except the peppers (they're too expensive). when served with salad and a fine red wine it makes for a very fun meal! 01/31/2004 Used Bobolis in the small size to make individual pizzas. I can't say good enough things about this recipe. I think some of the measurements were off on the recipe and just eyeballed the amount that I wanted on each one. Definitely use pepperconi and red onion it helps round out all the flavor of pizza otherwise you have come BBQ chicken on a crust. Also used regular BBQ sauce but dashed on some Tabasco. Used a combination of mozzerella and mild cheddarost. It looked so good even before I put it in the oven. Plan on doing this again tomorrow night for friends. This recipe is amazing and I wouldn't say that if it really wasn't. Easy preparation too. I eat CPK BBQ pizza all the time and this is pretty much on it if not better. I really like this recipe a lot and you can cater to your your Taste. I used Stubbs' spicy BBQ sauce. I marinated my chicken with some mesquite sauce and seasoned with some salt pepper onion powder garlic salt and red pepper flakes. I also put a couple of tablespoons of BBQ sauce in with chicken while it was cooking on the skillet. I cut my chicken into cubes before cooking so it didn't take that long to cook on the frying pan. I sautiated some white onion and green bellpepper with a little diced garlic (instead of using peppers and red onions). I also used only about 3/4 cup sauce to spread on the crust. I sprinkled some mozzarella cheese on top after I layered everyting else. 11/16/2011 Worst homemade pizza I've ever had. I agree with the ingredients to go into it as I have done something similar. The amount of ingredients listed for this made it taste like a pile of hot junk. I've made BBQ chicken pizza before and it's much easier to measure how much you put in it for eye. Good ingredients. Terrible amounts. Also I recommend buying dough from a pizza shop. I make (good) homemade pizza often and this is by far the worst I've had. Measure the ingredients by eye. 1 of 61 BBQ Chicken Pizza Avina Patel 2 of 61 BBQ Chicken Pizza hollyanne 3 of 61 BBQ Chicken Pizza eauxari 4 of 61 BBQ Chicken Pizza Carla December 5 of 61 BBQ Chicken Pizza scotchaneli 6 of 61 BBQ Chicken Pizza RAPTORSHARK 7 of 61 BBQ Chicken Pizza Proudmama 8 of 61 BBQ Chicken Pizza carolann 9 of 61 BBQ Chicken Pizza conzone 10 of 61 BBQ Chicken Pizza Karen Jry 11 of 61 BBQ Chicken Pizza reemie 1 two by 61 BBQ Chicken Pizza Courtney Henry 13 of 61 BBQ Chicken Pizza JustShar 14 of 61 BBQ Chicken Pizza Valerie 15 of 61 BBQ Chicken Pizza Barbsbasic 16 of 61 BBQ Chicken Pizza Molly 17 of 61 BBQ Chicken Pizza Diva Nay 18 of 61 BBQ Chicken Pizza Trusted Brands 19 of 61 BBQ Chicken Pizza CookinBug 20 of 61 BBQ Chicken Pizza tralblers5 04/09/2005 Thank you Janis and Papa John! We enjoyed this a few weeks ago and I have to admit... it's better than the recipe my mom gave me years ago. It was a really nice change for us and we enjoyed the taste a lot. This is worth doing without a doubt! Thanks again! 12/02/2006 Yum! 05/04/2009 I have used this recipe and it is wonderful 07/21/2012 I made 96 servings of canned 8 tns Cans. I added 1 cup of vinegar Cider Allspice & ground cloves 1tablesoon each. 03/12/2017 Made as written except that I omitted cloves. This reminded me of what I consider Kansas City style BBQ sauce. Not quite but the same. Overall, I thought it was a good sauce but I thought it could have used some vinegar to balance out the sweetness. Bacon was a nice addition and this is one I'd do again with some minor tweaks to suit our tastes. 01/06/2013 Tried this out for a BBQ Chicken Pizza absolutely delicious! 12/03/2012 I thought this sauce was delicious! Thank you very much! 04/28/2014 Didn't taste good to us and we pretty non picky eaters. Sorry hope the rest of you have better luck. 1 of 1 Papa John's Bar-B-Q Sauce Loving Loving Loving

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