

Grilled Chicken Pizza with Vodka Sauce and Smoked Gouda

[Doug Keiles of Ribs Within BBQ](#)

From the Yale Appliance + Lighting Chef Series

Ingredients:

- 1 lb boneless skinless chicken, thighs or breasts
- Rubs within Wahoo Chicken Rub or Quick Rub - a teaspoon of salt, teaspoon of black pepper, and a pinch of chili powder
- 1 cup Vodka pasta sauce
- 1 lb Smoked Gouda cheese – thin sliced
- For crust, there are many options, so I will give you 3 options and you can choose whichever you like.
- Crust Option 1: Homemade – make your own favorite recipe. Make sure to follow TIP 1.
- Crust Option 2: Store bought – in your supermarket refrigerated section. Make sure to follow TIP 1.
- Crust Option 3: From your favorite Pizza place – For under \$5, you can buy the base of your chosen pie.
- Make sure you follow TIP 1.
- Crust Option 4: Pre-cooked from the supermarket – like Boboli, or store brand – must be defrosted if frozen.
- TIP: For the first 3 options, you need to cook the dough on one side for 3-4 minutes, flip, and then build your pizza on the grilled side.

Methods

1. TIP 1: you can use a heated pizza stone, but I like to use a metal pizza with holes, that you can buy at any home goods store. I put either one right on the grates of a 400 degree grill.
2. COOKING:
3. FIRST – Rub the chicken with Wahoo Chicken or Quick Rub, THEN start your grill all burners on High.
4. After heating your grill for 10 min, oil the grates with a paper towel soaked with oil and a pair of tongs.
5. Turn heat down to med and put the chicken on the grill. Cook for 3 minutes on one side, flip, and cook For 3 more minutes. Take the chicken off the grill and wrap with tin foil. Let cool until needed for pizza.
6. Place your pizza stone on the grill and heat for 5-10 minutes.
7. Stretch your dough to break the glutens, and to make the shape and size of whatever pan you are using.

8. For Crust options 1-3, cook one side, flip and build your pizza on the grilled side.
9. For Option 4: Start here. Build Your Pizza – right on the stone or metal pan.
10. Spread vodka sauce thinly but evenly over the whole pizza. Slice chicken into thin strips, and spread over the whole pizza. Loosely cover with thinly sliced smoked gouda.
11. Close the grill and turn heat up to med/high for 7-8 minutes.
12. Check to see if the cheese is completely melted, if not, close the grill and turn the heat down to med and check in 3 more minutes. Keep checking every 3 minutes for doneness.
13. Take the pizza off the grill and place on a cutting board to rest for 5 minutes.
14. Slice and enjoy!