

California Pizza Kitchen BBQ Chicken Pizza

(Lunch or Dinner)

Read It! (Read your recipe all the way through before you begin!)

Place It! (Get everything out and ready to cook!)

Ingredients

Pizza Dough:

- 1 Tbsp. honey
- 1 cup warm water
- 2 tsp. active dry yeast
- 3 cups all-purpose flour
- 1 tsp. salt
- 1 Tbsp. olive oil

Pizza Topping:

- 1 Tbsp. olive oil
- 2 chicken breasts, cubed
- 1 cup + 2 Tbsp. BBQ sauce
- 2 cups Gouda cheese*, grated
- 1/4 small red onion, sliced into rings
- 2 Tbsp. cilantro

Equipment

- Measuring cups and spoons
- Small bowl
- Mixing bowl
- Mixer with dough hook
- Rolling Pin
- Cheese grater
- Large skillet
- YCA approved knife
- Kevlar gloves
- Cookie sheets
- Spatula
- Pizza cutter

*Substitution: jack cheese

(Time to cook!)

Create It!

To Make Dough:

1. In a small bowl, stir together the honey, warm water and yeast until all ingredients have dissolved. Let this mixture stand at least 5 minutes. A layer of foam will form on the surface of the mixture.
2. In a large mixing bowl, combine the flour and the salt. Make a well in the center of the flour mixture. Pour the yeast mixture and 1 Tbsp. olive oil into the center of the well.
3. Using the dough hook attachment on the mixer, mix the ingredients until all the flour is incorporated.
4. Pour dough out onto a lightly floured surface and knead for 15 minutes. Dough will become smooth and elastic. Shape dough into a ball and return to an oiled mixing bowl. Cover with a moist towel and let dough rise in a warm place until it's doubled in size. This usually takes about 1 1/2 hours.

For the Chicken:

5. Using a YCA approved knife, cube 2 large chicken breasts.
6. In a large skillet, heat 1 Tbsp. oil olive on medium high heat. Add cubed chicken pieces and sauté until cooked. This process usually takes about 6 minutes.
7. Coat chicken with 2 Tbsp. BBQ sauce and chill until it's time to assemble pizzas.

For the Pizza Assembly:

8. Preheat ovens to 500 degrees.
9. Prepare cheese, onion, and cilantro according to ingredient list.
10. Punch down pizza dough and divide it into 4 equal parts. Roll out each portion into 8" flat circles. Place rolled out dough on cookie sheets before assembly.
11. Spread 1/4 cup BBQ sauce over the surface of each pizza.
12. Top each one with 1/2 cup grated cheese, 1/4 of the chicken mixture, and 1/4 of the red onion rings.
13. Bake pizzas approximately 8-10 minutes. Remove from the oven and top each pizza with 1/2 Tbsp. of chopped cilantro.
14. Slice pizza using a pizza cutter. Serve hot. This recipe makes 4-8" pizzas.



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Olive Garden's Salad Dressing

(Condiment)

Read It! (Read your recipe all the way through before you begin!)

Place It! (Get everything out and ready to cook!)

Ingredients

$\frac{1}{2}$ cup white vinegar
2 tsp. lemon juice
2 Tbsp. egg substitute*
 $\frac{1}{3}$ cup water
 $\frac{1}{3}$ cup vegetable oil
 $\frac{1}{2}$ cup corn syrup
3 Tbsp. grated Romano cheese
2 Tbsp. dry, unflavored pectin
 $1\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. minced garlic
 $\frac{1}{2}$ tsp. dried parsley
 $\frac{1}{8}$ tsp. dried oregano
 $\frac{1}{8}$ tsp. red pepper flakes
Salad greens
2 Roma tomatoes, sliced
1 cucumber, sliced

Equipment

Measuring cups and spoons
Blender
Cheese grater
Garlic press
YCA approved knife
Kevlar gloves
Large mason jar
Large salad bowl

*Egg product similar to Egg Beaters®

(Time to cook!) **Create It!**

1. Pour the vinegar, lemon juice, and egg product into a blender. Blend for 10 seconds. Allow mixture to rest for 10 minutes.
2. Prepare Romano cheese and garlic according to the ingredient list.
3. Add water, vegetable oil, corn syrup, Romano cheese, unflavored pectin, salt, garlic, parsley, oregano, and pepper flakes to the blender.
4. Blend on a low speed for 30 seconds. Chill at least one hour before serving.
5. Clean and prepare salad greens, tomatoes, and cucumber according to ingredient list. Place these ingredients in a large salad bowl. Chill until serving time.
6. This dressing makes approximately $1\frac{1}{2}$ cups of dressing.



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Applebee's Blondie Brownies

(Dessert)

Read It! (Read your recipe all the way through before you begin!)

Place It! (Get everything out and ready to cook!)

Ingredients

For Brownies:

1 cup sifted flour
1/2 tsp. baking powder
1 pinch baking soda
1 pinch salt
1/2 cup walnuts, chopped
1/3 cup unsalted butter, melted
1 cup brown sugar
1 egg, beaten
1 Tbsp. vanilla
1/2 cup white chocolate baking chips

For Icing:

1/3 cup brown sugar
1/4 cup unsalted butter
1/4 cup maple syrup
8 oz. softened cream cheese
1/2 tsp. maple extract

Equipment

Measuring cups and spoons
Non-stick baking spray
9"x9" baking dish
Large mixing bowl
Mixer with paddle attachment
Small mixing bowl
Small saucepan
Hand mixer

(Time to cook!) **Create It!**

1. Preheat oven to 350 degrees. Prepare 9x9 baking dish with non-stick baking spray.
2. In a small mixing bowl, sift together the flour, baking powder, baking soda, and salt. Stir in nuts. Set aside.
3. In a large mixing bowl, beat together melted butter and 1 cup brown sugar. Beat in egg and vanilla.
4. Slowly beat flour mixture into the wet mixture. Stir in white chocolate baking chips.
5. Spread batter into a prepared 9"x9" baking dish and bake for 20-25 minutes.
6. Once brownies are out of the oven, melt 1/4 cup butter and 1/4 cup maple syrup in a small saucepan over low heat. Stir in 1/3 cup brown sugar until it has dissolved.
7. Using a hand mixer, beat in cream cheese and maple extract until smooth. Return saucepan to low heat and simmer, stirring constantly, until mixture has reached desired consistency.
8. Serve sauce over warm Blondies. Makes 9 servings.



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