

BUFFALO CHICKEN PIZZA

Spicy chicken-wing flavor with mozzarella, cheddar and crumbled blue cheese. Great for game day or pizza night.

BAKE
485°F

TIME
8 TO 10 MIN

MAKES
1 PIZZA



METHOD

- 1** Prepare one ball of Basic Pizza Dough (or Advanced Pizza Dough for a more nuanced crust) and bring it to room temperature.
- 2** Prepare the traditional pizza sauce.
- 3** Prepare cubed grilled chicken, or cube a rotisserie chicken.
- 4** Shred the mozzarella and cheddar and blend together.
- 5** Combine the pizza sauce and hot sauce in a medium bowl.
- 6** Stretch the pizza dough onto a screen or peel.
- 7** Spread the sauce mixture onto the dough.
- 8** Cover the sauce with the cubed chicken.
- 9** Cover the chicken with the shredded cheese blend.
- 10** Place red onion slices over the chicken.
- 11** Bake in a gas or electric oven at 485 degrees for 8 to 10 minutes.
- 12** Remove the pizza and sprinkle with blue cheese or ranch dressing as desired.

INGREDIENTS

SAUCE BASE

- ☐ 1 cup traditional pizza sauce plus 1/2 cup hot sauce, or 1 cup store-bought buffalo sauce

TOPPINGS BEFORE BAKING

- ☐ 1 1/2 cups cubed cooked chicken
- ☐ 1/2 cup shredded mozzarella
- ☐ 1/2 cup shredded cheddar
- ☐ 1/2 cup chopped red onion

TOPPINGS AFTER BAKING

- ☐ 1/2 cup crumbled blue cheese, or 1/2 cup ranch dressing