

Garlic Butter Chicken Alfredo Pizza Rolls - Ooey-Gooey, Cheesy Bliss

Garlic Butter Chicken Alfredo Pizza Rolls



OVEN
375°F

TIME
2 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 lb pizza dough (store-bought or homemade)
1 cup cooked and shredded chicken
1 cup Alfredo sauce
1 cup shredded mozzarella cheese
... cup grated Parmesan cheese
4 cloves garlic, minced
... cup butter
 $\frac{1}{2}$ tsp dried oregano
 $\frac{1}{2}$ tsp dried basil
Salt and pepper, to taste
Fresh parsley, chopped (for garnish)
Optional Add-Ins & Swaps:
Add spinach, sautéed mushrooms, or caramelized onions to the filling
Use rotisserie chicken for a shortcut
Swap Alfredo for pesto or marinara for variety
Try smoked gouda or provolone in place of mozzarella
Instructions:
Preheat ovenPreheat to 375°F (190°C). Grease a large baking sheet or line with parchment paper.
Roll the doughOn a floured surface, roll out the pizza dough into a large rectangle (about ...-inch thick).
Make the garlic butterIn a small saucepan over medium heat, melt the butter. Add minced garlic and cook for 1-2 minutes, until fragrant. Remove from

heat and stir in oregano, basil, salt, and pepper.

Layer the fillings Brush the garlic butter over the rolled-out dough. Then spread the Alfredo sauce evenly on top. Sprinkle with shredded chicken, mozzarella, and Parmesan cheese.

Roll and slice Starting from the long edge, roll the dough up tightly into a log. Slice into 1-inch pieces using a sharp knife or dental floss.

Arrange and bake Place each roll cut-side up on the prepared baking sheet. Bake for 20-25 minutes, or until golden brown and bubbly.

Garnish and serve Sprinkle with chopped fresh parsley and serve hot!

Tips for Success:

Don't overfill-leave a small border around the edges so the rolls seal well.

Chill the rolled log for 5-10 minutes before slicing for cleaner cuts.

Brush more garlic butter on top before baking for added flavor and shine.

Serve with extra Alfredo or marinara on the side for dipping.

Serving Suggestions & Pairings:

Crockpot Nacho Dip for a starter that brings the cheese

Sheet Pan Quesadillas for a complete finger food spread

A tall glass of Blueberry Lemonade to balance the richness

Cheesy Hot Dip to keep the indulgent theme going

Chocolate Chip Cookie Bites to finish things off sweet

DIRECTIONS

1. **Preheat oven:** Preheat to 375°F (190°C). Grease a large baking sheet or line with parchment paper.
2. **Roll the dough:** On a floured surface, roll out the pizza dough into a large rectangle (about ...-inch thick).
3. **Make the garlic butter:** In a small saucepan over medium heat, melt the butter. Add minced garlic and cook for 1-2 minutes, until fragrant. Remove from heat and stir in oregano, basil, salt, and pepper.
4. **Layer the fillings:** Brush the garlic butter over the rolled-out dough. Then spread the Alfredo sauce evenly on top. Sprinkle with shredded chicken, mozzarella, and Parmesan cheese.
5. **Roll and slice:** Starting from the long edge, roll the dough up tightly into a log. Slice into 1-inch pieces using a sharp knife or dental floss.
6. **Arrange and bake:** Place each roll cut-side up on the prepared baking sheet. Bake for 20-25 minutes, or until golden brown and bubbly.
7. **Garnish and serve:** Sprinkle with chopped fresh parsley and serve hot!
8. **Tips for Success:** Don't overfill-leave a small border around the edges so the rolls seal well.
9. **Chill the rolled log** for 5-10 minutes before slicing for cleaner cuts.
10. **Brush more garlic butter** on top before baking for added flavor and shine.
11. **Serve with extra :** Alfredo or marinara on the side for dipping.
12. **Serving Suggestions & Pairings:** Round out your meal with:

13. Crockpot : Nacho Dip for a starter that brings the cheese
14. Sheet : Pan Quesadillas for a complete finger food spread
15. A tall glass of : Blueberry Lemonade to balance the richness
16. Cheesy : Hot Dip to keep the indulgent theme going
17. Chocolate : Chip Cookie Bites to finish things off sweet
18. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days
19. Reheat: Warm in the oven at 350°F for 8-10 minutes or air fryer for a crispy finish
20. Freeze: Freeze before baking for up to 2 months. Thaw and bake as directed
21. More Recipes You'll Love: Obsessed with melty, comforting, cheesy recipes? Try these next:
22. Cheesy : Hot Dip Inspired by a Classic Sandwich
23. Sheet : Pan Quesadillas
24. Crockpot : Nacho Dip
25. Final Thoughts: These Ooey-Gooey Garlic Butter Chicken Alfredo Pizza Rolls are everything you want in a comfort food recipe-cheesy, creamy, garlicky, and packed with flavor. Whether you're serving them at a party or just want to make pizza night more exciting, these rolls will have everyone asking for seconds (or thirds).

TIPS FOR SUCCESS

Don't overfill -leave a small border around the edges so the rolls seal well.

Chill the rolled log for 5-10 minutes before slicing for cleaner cuts.

Brush more garlic butter on top before baking for added flavor and shine.

Serve with extra Alfredo or marinara on the side for dipping.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/garlic-butter-chicken-alfredo-pizza-rolls-ooey-gooey-cheesy-bliss/>