

Ooey-Gooey Chicken Alfredo Pizza Rolls You'll Crave on Repeat

Cheese lovers, carb lovers, Alfredo lovers-this one's for you. These



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 1 lb pizza dough
- 2 cups cooked chicken, shredded
- 1 cup Alfredo sauce
- 1 cup shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 3 cloves garlic, minced
- 2 tbsp butter, melted
- 1 tsp Italian seasoning

Salt and pepper to taste

Swaps and Notes:

Store-bought dough: A total time-saver! You can also use crescent roll sheets in a pinch.

Protein swap: Use rotisserie chicken, leftover turkey, or even cooked bacon for a fun twist.

Cheese options: Try a mix of mozzarella and provolone for extra stretch.

Herbs: Add chopped parsley or basil for freshness just before serving.

Step-by-Step Instructions:

Preheat the Oven: Set your oven to 375°F and grease a baking dish or 9x13 pan.

Roll the Dough: On a lightly floured surface, roll out the pizza dough into a rectangle-about 10x14 inches.

Make the Garlic Butter: In a small bowl, mix melted butter, garlic, and Italian seasoning.

Layer the Filling: Spread garlic butter evenly over the dough. Add the shredded chicken, then drizzle with Alfredo sauce. Sprinkle with mozzarella, Parmesan, and season lightly with salt and pepper.

Roll and Slice: Starting on the long side, tightly roll the dough into a log. Slice into 1-inch rolls using a serrated knife or dental floss.

Bake: Arrange the rolls in the baking dish. Bake for 25-30 minutes until golden, bubbly, and irresistible.

Serve Hot: Let cool slightly, then serve warm and watch them disappear!

Tips for Success:

Don't overload the rolls with sauce-it can leak out. A thin layer goes a long way.

Use parchment paper for easier cleanup and release.

Let the rolls rest for 5 minutes after baking so they set slightly before digging in.

Add extra Alfredo on the side for dipping if you want to go full indulgence.

Serving Suggestions and Pairings:

A fizzy drink like Blueberry Lemonade

A side of Crockpot Nacho Dip for game day spread vibes

A crunchy salad with Italian dressing to balance the richness

Or a tray of Dorito Casserole for a full-on comfort food feast

Storage and Leftover Tips:

Fridge: Store in an airtight container for up to 4 days.

Freezer: Freeze rolls before baking, then thaw and bake when ready. Or freeze leftovers and reheat in the oven.

DIRECTIONS

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10. Let the rolls rest for 5 minutes after baking so they set slightly before digging in.
11. Add extra : Alfredo on the side for dipping if you want to go full indulgence.
12. **Serving Suggestions and Pairings:** These rolls are the ultimate comfort food snack or meal, but they pair especially well with:
 13. A fizzy drink like : Blueberry Lemonade
 14. A side of : Crockpot Nacho Dip for game day spread

vibes

15. A crunchy salad with : Italian dressing to balance the richness
16. Or a tray of : Dorito Casserole for a full-on comfort food feast
17. Storage and Leftover Tips: Fridge: Store in an airtight container for up to 4 days.
18. Freezer: Freeze rolls before baking, then thaw and bake when ready. Or freeze leftovers and reheat in the oven.
19. Reheat: Bake at 350°F for 10-15 minutes or microwave in short bursts until warmed through.
20. More Recipes You'll Love: Easy Cheesy Chicken Sliders with Marinara Garlic Butter
21. Dorito : Casserole
22. Sheet : Pan Quesadillas
23. Crockpot : Nacho Dip
24. Blueberry : Lemonade
25. Final Thoughts: These Ooey-Gooey Garlic Butter Chicken Alfredo Pizza Rolls are the kind of treat you make once and then dream about forever. With layers of flavor, golden crust, and cheesy comfort in every bite, they're destined to become your next family favorite or party go-to.

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

Original recipe: <https://chefmaniac.com/ooey-gooey-chicken-alfredo-pizza-rolls-youll-crave-on-repeat/>