

## Chicken Alfredo Pizza: The Creamiest Homemade Pizza You'll Ever Make

Chicken Alfredo Pizza: A Creamy, Cheesy Twist on a Classic



**OVEN**  
**475°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Dough:

- 2 1/4 tsp active dry yeast
- 1 cup warm water
- 2 1/2 cups all-purpose flour
- 1 tsp salt
- 1 tbsp olive oil

For the Alfredo Sauce:

- 1/2 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 1 tbsp butter
- 1 clove garlic, minced
- Salt and pepper, to taste

For the Toppings:

- 1 1/2 cups cooked chicken breast, cubed
- 1 cup shredded mozzarella cheese
- 1/2 cup shredded Parmesan cheese
- 1 tsp dried oregano or Italian seasoning

### DIRECTIONS

- 1. Prepare the Dough::** In a bowl, mix warm water and yeast. Let sit for 5 minutes until foamy. Add flour, salt, and olive oil, mixing until a rough dough forms. Knead on a floured surface for 5-7 minutes until smooth. Transfer to a greased bowl, cover, and let rise 1-1.5 hours until doubled.
- 2. Make the Alfredo Sauce::** In a saucepan, melt butter and sauté garlic for about 30 seconds. Add heavy cream and simmer for 2-3 minutes. Whisk in Parmesan cheese, season with salt and pepper, and stir until thickened. Remove from heat.
- 3. Assemble the Pizza::** Preheat oven to 475°F (245°C). If using, place a pizza stone or baking sheet inside to heat. Roll dough to your desired thickness. Spread Alfredo sauce evenly over the base. Top with cubed chicken, mozzarella, Parmesan, and oregano.
- 4. Bake::** Carefully transfer pizza to hot stone or baking sheet. Bake for 10-12 minutes, until cheese is bubbly and crust is golden.
- 5. Serve::** Slice hot and serve immediately for ultimate gooeyness!

### SWAPS & NOTES

Substitute with a quality store-bought crust or pre-baked naan for a flatbread twist.

Dairy-free options: Use plant-based cream and cheese alternatives.

Chicken swaps: Try grilled Cajun sausage like in this gumbo recipe for a spicy upgrade.

Cheese variations: Add provolone or fontina for a different melt and flavor blend.

## TIPS FOR SUCCESS

Preheat your oven fully : That hot blast ensures a crispy crust.

Don't overload the sauce : Keep it thin to avoid soggy dough.

Use a pizza stone or cast iron skillet for the best crust texture.

Let the dough rest for a few minutes after rolling-it'll be easier to stretch without tearing.

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

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