

## Chicken Tzatziki Naan Pizza: A Fresh Mediterranean Twist

Chicken Tzatziki and Veggie Naan Pizza



OVEN  
**425°F**

TIME  
**20 min**

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SAVE  
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### INGREDIENTS

2 large naan breads  
1 cup cooked chicken, shredded or chopped  
1/2 cup tzatziki sauce (store-bought or homemade)  
1/2 red onion, thinly sliced  
1/2 cup cherry tomatoes, halved  
Optional: crumbled feta cheese, black olives, baby spinach

### DIRECTIONS

- 1. Preheat Oven::** Preheat your oven to 425°F (220°C). Place naan breads on a baking sheet.
- 2. Add Toppings::** Spread a generous layer of tzatziki over each naan. Top with cooked chicken, red onions, and cherry tomatoes. Add olives or feta if using.
- 3. Bake::** Bake for 10-12 minutes, or until the naan is crisp and the toppings are heated through.
- 4. Finish & Serve::** Optional: garnish with fresh herbs, extra tzatziki, or a handful of baby spinach. Slice and enjoy immediately!

### TIPS FOR SUCCESS

Use leftover rotisserie chicken for an ultra-fast option.  
Don't overload the naan -keep toppings light so it stays crispy.  
Tzatziki is best added before baking or fresh after.

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

Original recipe: <https://chefmaniac.com/chicken-tzatziki-naan-pizza-a-fresh-mediterranean-twist/>