

The Best Roasted Garlic Chicken Pizza You'll Ever Make

Say goodbye to red sauce for a night and give your taste buds a creamy, garlicky upgrade. This



OVEN
450°F

TIME
25 min

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INGREDIENTS

- 1 pre-made pizza crust or homemade pizza dough
- 2 tbsp olive oil
- 1 head garlic
- 1 cup cooked chicken breast, shredded or diced
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 cup ricotta cheese
- 1 cup fresh spinach (optional)
- $\frac{1}{2}$ cup heavy cream or Alfredo sauce
- 1 tsp Italian seasoning
- Salt and pepper, to taste
- Fresh basil or parsley, for garnish

Instructions:

1. Preheat the Oven:
2. Roast the Garlic:
3. Prepare the Sauce:
4. Assemble the Pizza:

Roll out the dough on a floured surface and transfer to a baking sheet or pizza stone.

Spread the roasted garlic cream sauce over the base.

Drop spoonfuls of ricotta evenly across the pizza.

Add shredded chicken, fresh spinach (if using), mozzarella, and Parmesan.

5. Bake:
6. Garnish and Serve:

Tips for Success:

Roast the garlic ahead of time to save time on busy nights.

Use a pizza stone for extra crispy crust.

Add red pepper flakes if you like a little heat with your creaminess.

Want it saucier? Mix a bit more cream into the sauce or swirl Alfredo right on top before baking.

Serving Suggestions & Pairings:

A side salad with balsamic vinaigrette

Garlic knots or crusty bread

A crisp white wine or sparkling lemonade

Or alongside appetizers like Beer Cheese Dip or Cheesy Hot Dip

Easy Turkey Wings

Cajun Chicken Sausage Gumbo

DIRECTIONS

1. Preheat the Oven: Preheat to 450°F (230°C). If using a pizza stone, place it in the oven to heat.
2. Roast the Garlic: Slice off the top of the garlic head to expose the cloves. Drizzle with olive oil, wrap in foil, and roast for 25 minutes until soft and golden. Cool slightly, then squeeze out the softened garlic and mash into a paste.
3. Prepare the Sauce: In a bowl, combine the mashed garlic with ½ cup heavy cream or Alfredo sauce. Add Italian seasoning, salt, and pepper to taste. Stir until smooth.
4. Assemble the Pizza: Roll out the dough on a floured surface and transfer to a baking sheet or pizza stone.
5. Spread the roasted garlic cream sauce over the base.
6. Drop spoonfuls of ricotta evenly across the pizza.
7. Add shredded chicken, fresh spinach (if using), mozzarella, and Parmesan.
8. Bake: Bake for 12-15 minutes, or until the crust is golden and cheese is melted and bubbly.
9. Garnish and Serve: Remove from the oven and top with chopped basil or parsley. Slice and enjoy!
10. Tips for Success: Roast the garlic ahead of time to save time on busy nights.
11. Use a pizza stone for extra crispy crust.
12. Add red pepper flakes if you like a little heat with your creaminess.
13. Want it saucier? Mix a bit more cream into the sauce or swirl Alfredo right on top before baking.
14. Serving Suggestions & Pairings: Serve this with:
15. A side salad with balsamic vinaigrette

16. Garlic knots or crusty bread
17. A crisp white wine or sparkling lemonade
18. Or alongside appetizers like : Beer Cheese Dip or Cheesy Hot Dip
19. More hearty options:
20. Easy : Turkey Wings
21. Cajun : Chicken Sausage Gumbo
22. Sheet : Pan Quesadillas
23. Storage & Leftovers: Refrigerator: Store slices in an airtight container for up to 3 days.
24. Reheat: Oven or toaster oven preferred to keep the crust crisp.
25. Freezer: Wrap in foil and freeze for up to 1 month.

TIPS FOR SUCCESS

Roast the garlic ahead of time to save time on busy nights.

Use a pizza stone for extra crispy crust.

Add red pepper flakes if you like a little heat with your creaminess.

Mix a bit more cream into the sauce or swirl Alfredo right on top before baking.

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

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