

Pizza Chicken Drumsticks: The Ultimate Kid-Friendly Weeknight Dinner

Pizza Chicken Drumsticks Recipe



OVEN
375°F

TIME
35 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 6 chicken drumsticks
- 1 cup all-purpose flour
- 2 eggs, beaten
- 1 cup breadcrumbs
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp paprika
- 1 cup pizza sauce
- 1 1/2 cups shredded mozzarella cheese
- 12 pepperoni slices
- 2 tbsp grated Parmesan cheese
- 1 tbsp chopped parsley (optional, for garnish)

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment or foil and set a wire rack on top if you want extra crispiness.
- 2.** Coat the Chicken: Set up a breading station with three bowls:
- 3.** Flour
- 4.** Beaten eggs
- 5.** Breadcrumbs mixed with garlic powder, onion powder, and paprika
- 6.** Coat each drumstick in flour, dip in egg, then roll in the seasoned breadcrumbs.
- 7.** Bake the Chicken: Place drumsticks on the prepared rack. Bake for 35 minutes, flipping halfway through, until the outside is golden and crispy.
- 8.** Add the Pizza Toppings: Remove the chicken from the oven. Spoon 1-2 tablespoons of pizza sauce onto each drumstick, top with shredded mozzarella, and add two slices of pepperoni to each.
- 9.** Final Bake: Return to the oven for 10 more minutes or until the cheese is melted and bubbly.
- 10.** Garnish & Serve: Sprinkle with grated Parmesan and chopped parsley before serving.

SWAPS & NOTES

Breadcrumbs : Use seasoned Italian breadcrumbs for added flavor.

Cheese : Swap mozzarella with provolone or use a pizza blend.

Drumsticks : Chicken thighs or bone-in breasts also work - just adjust cook time.

Toppings : Add sliced mushrooms, olives, or even jalapeños under

the cheese for a personalized touch. ??? Step-by-Step
Instructions 1 Preheat & Prep Preheat your oven to 375°F
(190°C).

TIPS FOR SUCCESS

Don't skip the wire rack : It helps air circulate for crispier skin.

Pat chicken dry before dredging to help the breading stick better.

Use thick pizza sauce : A watery sauce will slide off or make the coating soggy. ?

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

Original recipe: <https://chefmaniac.com/pizza-chicken-drumsticks-the-ultimate-kid-friendly-weeknight-dinner/>