

Cheesy BBQ Chicken Bread Bowl Pizza with Bacon

This recipe checks every comfort food box:



OVEN
375°F

TIME
20 min

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INGREDIENTS

1 round loaf of bread (like sourdough or boule)

1 cup cooked chicken, shredded

4 strips bacon, cooked and crumbled

¾ cup BBQ sauce

1 ½ cups shredded mozzarella cheese

? Ingredient Tips & Swaps:

Bread: Use a crusty, sturdy round loaf that can hold up when hollowed and baked. Avoid soft sandwich loaves.

Chicken: Leftover rotisserie or grilled chicken works perfectly.

BBQ Sauce: Choose your favorite-sweet, spicy, smoky... or mix two for a flavor boost.

Cheese: Mozzarella melts beautifully, but you can toss in cheddar or gouda for extra richness.

Add-ons: Red onion, jalapeños, or a sprinkle of ranch seasoning kick things up a notch.

??? Step-by-Step Instructions:

1 Preheat Oven:

2 Hollow the Bread Bowl:

Slice the top off the bread loaf and carefully scoop out the inside, leaving about a 1-inch wall all around.

Save the bread pieces for dipping or snacking later!

3 Mix the Filling:

Shredded chicken

Crumbled bacon

BBQ sauce

4 Fill and Top:

5 Bake:

6 Slice & Serve:

? Tips for Success:

Don't scoop too deep-leave a solid base so the bread holds the filling.

Add a foil tent if the top starts browning too quickly before the cheese melts.

Use a serrated knife to slice the bread cleanly when serving.

? Pairing Suggestions & Sides:

? Beer Cheese Dip - perfect for dunking crust pieces

? Sheet Pan Quesadillas - easy, crowd-pleasing side

? Dorito Casserole - great for a Tex-Mex flair night

? Chocolate Chip Cookie Bites - quick dessert option

? No-Bake Monster Cookie Energy Balls - great make-ahead snack

? Storage & Reheating:

Fridge: Store leftover slices in foil or an airtight container for up to 3 days.

DIRECTIONS

1. Preheat Oven: Set your oven to 375°F (190°C) and line a baking sheet with parchment or foil.
2. Hollow the Bread Bowl: Slice the top off the bread loaf and carefully scoop out the inside, leaving about a 1-inch wall all around.
3. Save the bread pieces for dipping or snacking later!
4. Mix the Filling: In a bowl, combine:
5. Shredded chicken
6. Crumbled bacon
7. BBQ sauce
8. Stir until fully coated and combined.
9. Fill and Top: Spoon the BBQ chicken mixture into the bread bowl. Sprinkle the top with shredded mozzarella.
10. Bake: Place the filled bread bowl on the prepared baking sheet and bake for 15-20 minutes, or until the cheese is melted and bubbly and the bread is crisp.
11. Slice & Serve: Let cool for 5 minutes, then slice into quarters or wedges. Serve as is or with extra BBQ sauce or ranch for dipping.
12. ? Tips for Success: Don't scoop too deep-leave a solid base so the bread holds the filling.
13. Add a foil tent if the top starts browning too quickly before the cheese melts.
14. Use a serrated knife to slice the bread cleanly when serving.
15. ? Pairing Suggestions & Sides: Make it a meal with these flavor-matching favorites:
16. ? Beer Cheese Dip - perfect for dunking crust pieces
17. ? Sheet Pan Quesadillas - easy, crowd-pleasing side

18. ? Dorito Casserole - great for a Tex-Mex flair night
19. ? Chocolate Chip Cookie Bites - quick dessert option
20. ? No-Bake Monster Cookie Energy Balls - great make-ahead snack
21. ? Storage & Reheating: Fridge: Store leftover slices in foil or an airtight container for up to 3 days.
22. Reheat: Bake in a 350°F oven for 10 minutes or air fry until warmed through and crisped.
23. Freeze: Not recommended once baked, but you can prep the filling ahead and refrigerate for up to 2 days.
24. ? More Recipes You'll Love: Craving more gooey, savory snacks? Try these next:
25. Beer : Cheese Dip

TIPS FOR SUCCESS

Don't scoop too deep -leave a solid base so the bread holds the filling.

Add a foil tent if the top starts browning too quickly before the cheese melts.

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

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