

## Hot & Cheesy Chicken Pizza with Jalapeños and Chili Flakes

If you like your pizza with a little attitude, this



**OVEN**  
**425°F**

**TIME**  
**30 min**

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### INGREDIENTS

- 1 ball of pizza dough (store-bought or homemade)
- 1 cup marinara sauce
- 1 ½ cups grilled chicken, diced
- 1 cup cheddar cheese, shredded
- 1 cup mozzarella cheese, shredded
- ½ cup jalapeños, sliced (fresh or pickled)
- ½ tsp chili flakes
- ½ tsp cayenne pepper
- ½ tsp garlic powder
- 1 tbsp olive oil

### DIRECTIONS

- 1. Preheat the Oven:** Set your oven to 220°C (425°F). Lightly grease a pizza tray or line it with parchment.
- 2. Roll Out the Dough:** Stretch or roll your pizza dough into your desired shape and thickness. Place it on the prepared tray.
- 3. Spread the Sauce:** Evenly spread marinara sauce over the surface of the dough, leaving a slight border for the crust.
- 4. Season the Chicken:** Toss diced grilled chicken with chili flakes, cayenne, garlic powder, and a drizzle of olive oil to coat.
- 5. Top the Pizza:** Layer the seasoned chicken and jalapeños over the sauce. Scatter cheddar and mozzarella evenly over the top.
- 6. Bake:** Place the tray in the oven and bake for 12-15 minutes, or until the cheese is melted and bubbling and the crust is golden brown.
- 7. Slice & Serve:** Remove from the oven, let cool slightly, then slice. Best enjoyed hot with ranch or garlic dip on the side.

### SWAPS & NOTES

**Pizza Dough :** Use a premade crust to save time, or make your own from scratch.

**Jalapeños :** Fresh for brightness, pickled for tang.

**Chicken Options :** Rotisserie chicken works great!

Drizzle with hot honey or add sriracha before serving.

### TIPS FOR SUCCESS

Let the dough rest at room temp before rolling - it'll be easier to work with.

Use a pizza stone or steel for extra crispiness if you have one.

Layer cheese over toppings to help hold everything in place during baking.

Add them after the cheese so they roast directly.

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

Original recipe: <https://chefmaniac.com/hot-cheesy-chicken-pizza-with-jalapenos-and-chili-flakes/>