

Creole Chicken Alfredo Pizza Rolls

Creole Chicken Alfredo Pizza Rolls: A Cheesy Southern-Inspired Twist on Pizza Night



OVEN
375°F

TIME
20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 cup cooked chicken, shredded
- 1/2 cup Alfredo sauce
- 1/2 cup mozzarella cheese, shredded
- 1/4 cup Parmesan cheese, grated
- 1 tsp Creole seasoning
- 1 package pizza dough
- Olive oil, for brushing
- Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1.** Preheat : Oven: Set to 375°F (190°C). Line a baking sheet with parchment paper.
- 2.** Mix : Filling: In a bowl, combine shredded chicken, Alfredo sauce, Creole seasoning, mozzarella, and Parmesan until creamy and well blended.
- 3.** Roll : Dough: On a floured surface, roll out pizza dough into a large rectangle.
- 4.** Add : Filling: Spread the chicken mixture evenly over the dough.
- 5.** Form : Rolls: Starting from one long end, roll the dough tightly into a log. Slice into 1-inch pieces.
- 6.** Arrange and : Bake: Place rolls flat-side down on the prepared baking sheet. Brush tops with olive oil and sprinkle with more Creole seasoning if desired.
- 7.** Bake: Bake for 15-20 minutes or until golden and bubbling.
- 8.** Garnish and : Serve: Remove from oven and sprinkle with fresh parsley. Serve warm!

SWAPS & NOTES

& Swaps Chicken: Rotisserie chicken or leftover grilled chicken works great here.

Creole Seasoning: Use store-bought or homemade-adjust the spice to your liking.

Dough Options: Pre-made pizza dough is convenient, but homemade or crescent roll dough works too.

Cheese Lovers: Add a handful of pepper jack or provolone for extra ooey-goey goodness.

TIPS FOR SUCCESS

Tight Roll: Keep the dough roll snug so the filling doesn't spill out during baking.

Cool Slightly Before Serving: Let the rolls set for 2-3 minutes before digging in for easier handling.

Double the Batch: These go fast-make extras and freeze half for future cravings.

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

Original recipe: <https://chefmaniac.com/creole-chicken-alfredo-pizza-rolls/>