

Spicy Chicken & Jalapeño Pizza: Quick & Easy Recipe

Ready for a pizza night that packs a punch of flavor? This



OVEN
475°F

TIME
10 min

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INGREDIENTS

- 1 pre-made pizza crust (thin or regular crust, 12-14 inches)
- 1 cup cooked chicken, shredded (rotisserie chicken works great)
- 1/2 cup spicy BBQ sauce
- 1 cup shredded mozzarella cheese
- 1/2 cup pickled jalapeños, sliced (adjust to your heat preference)
- 1/4 cup red onion, thinly sliced
- Fresh cilantro for garnish (optional)

DIRECTIONS

- Let's get this delicious : Spicy Chicken and Pickled Jalapeño Pizza baking!
- Preheat :** Oven & Prep Crust: Preheat your oven to 475°F (245°C). If using a pizza stone, place it in the oven while it preheats. If using a baking sheet, lightly grease it or line with parchment paper. Roll out your pre-made pizza crust onto the prepared baking sheet or pizza stone.
- Prepare :** Chicken Mixture: In a medium bowl, combine the 1 cup cooked shredded chicken with the 1/2 cup spicy BBQ sauce. Stir well until the chicken is evenly coated.
- Assemble :** Pizza: Spread the chicken mixture evenly over the pizza crust, leaving a small border for the crust. Top the chicken mixture with the 1 cup shredded mozzarella cheese, followed by the 1/2 cup sliced pickled jalapeños and the 1/4 cup thinly sliced red onion, distributing them evenly over the cheese.
- Bake:** Carefully transfer the pizza to the preheated oven (or slide it onto the hot pizza stone). Bake for 12-15 minutes, or until the cheese is bubbly and golden brown, and the crust is cooked through and crispy. Keep an eye on it to prevent burning.
- Garnish & : Serve:** Remove the pizza from the oven. If desired, garnish generously with fresh chopped cilantro before slicing into wedges. Serve immediately and enjoy!

SWAPS & NOTES

Pre-made Pizza Crust: Store-bought pre-baked crusts, fresh dough from the bakery section, or even a pita bread/naan can work.

Adjust baking time if using a different type.

Cooked Chicken: Shredded rotisserie chicken is a fantastic shortcut.

Leftover roasted or grilled chicken can also be used.

TIPS FOR SUCCESS

Hot Oven: A very hot oven is key for a crispy crust and perfectly melted cheese, replicating pizzeria results.

Pre-Cooked Chicken: Using pre-cooked chicken (like rotisserie) makes this recipe incredibly fast.

Don't Overload: While it's tempting to pile on toppings, an even layer allows for proper cooking and prevents a soggy crust.

Adjust Heat: If you love spice, add more jalapeños or even a pinch of cayenne to the chicken mixture.

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

Original recipe: <https://chefmaniac.com/spicy-chicken-jalapeno-pizza-quick-easy-recipe/>