

## BBQ Chicken Pizza: Smoky, Sweet & Easy Homemade Recipe

BBQ Chicken Pizza: Your Smoky, Sweet, and Utterly Delicious Pizza Night Star!



**OVEN**  
**475°F**

**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 pound pizza dough (store-bought or homemade)
- $\frac{1}{2}$  cup BBQ sauce (your favorite brand, plus more for drizzling)
- 1 cup cooked chicken breast, shredded or diced (rotisserie chicken works great!)
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$  cup shredded smoked Gouda or cheddar cheese
- ... red onion, thinly sliced
- 1 tablespoon olive oil (for brushing dough)
- Fresh cilantro, chopped, for garnish
- Optional: red pepper flakes or pickled jalapeños (for extra heat)

#### Swaps and Notes:

**Pizza Dough:** Use your favorite store-bought pizza dough (fresh or from a can) for convenience, or your go-to homemade recipe.

**BBQ Sauce:** Choose a BBQ sauce you love - whether it's smoky, sweet, tangy, or a bit spicy, it will be the star of the show.

**Cooked Chicken:** Shredded rotisserie chicken is a fantastic time-saver. Leftover grilled or baked chicken breast works perfectly too.

**Cheese:** The combination of mozzarella for gooeyness and smoked Gouda (or sharp cheddar) for depth of flavor is wonderful. Feel free to use all mozzarella or all cheddar if preferred. Freshly shredded cheese melts best.

**Red Onion:** Thinly sliced red onion adds a crucial tangy bite. You can pre-soak it in cold water for 10 minutes if you prefer a milder onion flavor.

**Optional Toppings:** Red pepper flakes add a touch of heat. Pickled jalapeños add a zesty, spicy kick. Cooked bacon bits or grilled corn kernels would also be delicious!

**Directions:**

**Preheat Oven & Pizza Stone (if using):** Preheat your oven to 475°F (245°C). If you're using a pizza stone, place it in the oven now to preheat for at least 30 minutes, ensuring it's scorching hot for a crispy crust.

**Prepare Dough:** Lightly flour a clean surface. Roll out the pizza dough into a 12-inch circle (or your desired shape). Carefully transfer the rolled dough to a baking sheet (lightly dusted with cornmeal or flour) or directly onto your preheated pizza stone.

**Brush & Sauce Dough:** Brush the dough lightly with olive oil. Then, spread the ½ cup BBQ sauce evenly over the surface of the dough, leaving a ½-inch border around the edges for the crust.

**Add Toppings:** Distribute the shredded or diced cooked chicken evenly over the sauce. Top generously with the shredded mozzarella cheese and shredded smoked Gouda or cheddar cheeses.

**Add Red Onion & Optional Toppings:** Add the thinly sliced red onion evenly over the cheese. If using, sprinkle on any optional red pepper flakes or pickled jalapeños.

**Bake:** Carefully transfer the pizza to the preheated oven or hot pizza stone. Bake for 12-15 minutes, or until the crust is golden brown, the cheese is bubbly and melted, and the toppings are slightly browned. Cooking time may vary slightly depending on your oven and crust thickness.

**Garnish & Serve:** Remove the pizza from the oven. If desired, drizzle with additional BBQ sauce for extra flavor. Immediately sprinkle generously with fresh chopped cilantro. Slice into wedges and serve hot!

**Tips for Success:**

**Hot Oven/Stone:** A very hot oven or preheated pizza stone is crucial for a crispy crust.

**Don't Overload:** While it's tempting, don't overload the pizza with too many toppings, or the crust may become soggy.

**Thinly Slice Red Onion:** This ensures the onion cooks through and distributes its flavor evenly.

**Cook Chicken First:** Ensure your chicken is fully cooked before adding it to the pizza, as it only heats through in the oven.

**Fresh Cilantro Last:** Add the fresh cilantro after baking to preserve its vibrant flavor and color.

Pre-Bake Crust (Optional): For an extra crispy crust, you can par-bake the dough for 5-7 minutes before adding sauce and toppings.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a truly classic pizza experience, try my Exquisite Pizza Sauce as your base.

## DIRECTIONS

1. Making BBQ : Chicken Pizza is quick and easy, perfect for a fun and flavorful pizza night!
2. Preheat : Oven & Pizza Stone (if using): Preheat your oven to 475°F (245°C). If you're using a pizza stone, place it in the oven now to preheat for at least 30 minutes, ensuring it's scorching hot for a crispy crust.
3. Prepare : Dough: Lightly flour a clean surface. Roll out the pizza dough into a 12-inch circle (or your desired shape). Carefully transfer the rolled dough to a baking sheet (lightly dusted with cornmeal or flour) or directly onto your preheated pizza stone.
4. Brush & : Sauce Dough: Brush the dough lightly with olive oil. Then, spread the ½ cup BBQ sauce evenly over the surface of the dough, leaving a ½-inch border around the edges for the crust.
5. Add : Toppings: Distribute the shredded or diced cooked chicken evenly over the sauce. Top generously with the shredded mozzarella cheese and shredded smoked Gouda or cheddar cheeses.
6. Add : Red Onion & Optional Toppings: Add the thinly sliced red onion evenly over the cheese. If using, sprinkle on any optional red pepper flakes or pickled jalapeños.
7. Bake: Carefully transfer the pizza to the preheated oven or hot pizza stone. Bake for 12-15 minutes, or until the crust is golden brown, the cheese is bubbly and melted, and the toppings are slightly browned. Cooking time may vary slightly depending on your oven and crust thickness.
8. Garnish & : Serve: Remove the pizza from the oven. If

desired, drizzle with additional BBQ sauce for extra flavor. Immediately sprinkle generously with fresh chopped cilantro. Slice into wedges and serve hot!

9. **Tips for Success: Hot Oven/Stone:** A very hot oven or preheated pizza stone is crucial for a crispy crust.
10. **Don't : Overload:** While it's tempting, don't overload the pizza with too many toppings, or the crust may become soggy.
11. **Thinly : Slice Red Onion:** This ensures the onion cooks through and distributes its flavor evenly.
12. **Cook : Chicken First:** Ensure your chicken is fully cooked before adding it to the pizza, as it only heats through in the oven.
13. **Fresh : Cilantro Last:** Add the fresh cilantro after baking to preserve its vibrant flavor and color.
14. **Pre-: Bake Crust (Optional):** For an extra crispy crust, you can par-bake the dough for 5-7 minutes before adding sauce and toppings.
15. **Serving Suggestions and Pairings:** BBQ Chicken Pizza is a fantastic main course that's perfect for a fun pizza night, game day, or casual gathering. It pairs wonderfully with a simple side salad, some crispy sweet potato fries (like my Baked Butternut Squash Fries), or a cold beer. For other quick and easy cheesy meals, you might also enjoy my These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast).
16. **Storage and Leftover Tips:** Leftover BBQ Chicken Pizza can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, the best method is in a toaster oven or regular oven at 350°F (175°C) until the crust is crispy and the cheese is melted again. Microwaving is not recommended as it can make the crust soggy.
17. **More Recipes You Will Love:** If you loved the cheesy goodness and the ease of this pizza, here are a few more fantastic savory recipes that I think you'll absolutely love:
18. For a truly classic pizza experience, try my : Exquisite Pizza Sauce as your base.
19. For a fun outdoor cooking twist on pizza, check out my Campfire Pizza Breads.
20. For an incredibly cheesy and easy-to-make casual meal, my Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always a hit!
21. And for a hearty, one-pan : Mexican-inspired meal, my This Mexican Chicken and Rice Casserole Is My Favorite One-Pan Dinner That's Always a Hit is a great choice.
22. **Final Thoughts:** This BBQ Chicken Pizza is a delicious and effortless way to enjoy a gourmet-style pizza right at home. It's packed with smoky, sweet, and savory flavors, making it a perfect crowd-pleaser for any pizza night. Give it a bake, and enjoy this incredible cheesy delight!
23. **What's your favorite creative pizza topping combination?** Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

## SWAPS & NOTES

**Pizza Dough:** Use your favorite store-bought pizza dough (fresh or from a can) for convenience, or your go-to homemade recipe.

**BBQ Sauce:** Choose a BBQ sauce you love - whether it's smoky, sweet, tangy, or a bit spicy, it will be the star of the show.

**Cooked Chicken:** Shredded rotisserie chicken is a fantastic time-saver.

Leftover grilled or baked chicken breast works perfectly too.

### TIPS FOR SUCCESS

**Hot Oven/Stone:** A very hot oven or preheated pizza stone is crucial for a crispy crust.

**Don't Overload:** While it's tempting, don't overload the pizza with too many toppings, or the crust may become soggy.

**Thinly Slice Red Onion:** This ensures the onion cooks through and distributes its flavor evenly.

**Cook Chicken First:** Ensure your chicken is fully cooked before adding it to the pizza, as it only heats through in the oven.

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

Original recipe: <https://chefmaniac.com/bbq-chicken-pizza-smoky-sweet-easy-homemade-recipe/>