

## Chicken Parmesan Pizza: Your New Favorite Italian Fusion Dinner

for a weeknight meal. It's perfect for



**OVEN**  
**425°F**

**TIME**  
**10-15 min**

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### INGREDIENTS

1 (12-inch) pre-baked pizza crust (store-bought or homemade)  
1 tablespoon olive oil  
1 cup cooked chicken, shredded or diced  
1/2 teaspoon garlic powder  
1/4 teaspoon dried oregano  
Salt and freshly ground black pepper to taste  
1/2 cup marinara sauce (your favorite brand)  
1.5 cups shredded mozzarella cheese  
1/4 cup grated Parmesan cheese  
Optional garnish: Fresh basil, chopped, or a sprinkle of red pepper flakes

### DIRECTIONS

- 1.** Preheat : Oven & Prep Crust: Preheat your oven to 425°F (220°C). Place your pizza crust on a pizza pan or a baking sheet.
- 2.** Prepare : Chicken Topping: In a medium bowl, combine the cooked shredded or diced chicken with the olive oil, garlic powder, dried oregano, salt, and black pepper. Toss to coat evenly.
- 3.** Assemble : Pizza Base: Spread the marinara sauce evenly over the pizza crust, leaving a small border for the crust.
- 4.** Layer : Toppings: Sprinkle half of the shredded mozzarella cheese over the sauce. Distribute the seasoned chicken evenly over the cheese.
- 5.** Final : Cheese Layer: Top with the remaining mozzarella cheese and then sprinkle generously with grated Parmesan cheese.
- 6.** Bake: Bake for 10-15 minutes, or until the crust is golden brown and crispy, and the cheese is melted, bubbly, and lightly golden. For extra browning on the cheese, you can briefly place it under the broiler for the last minute or two (watch very carefully to prevent burning).
- 7.** Garnish & : Serve: Remove the pizza from the oven. If desired, sprinkle with fresh chopped basil or red pepper flakes. Let it cool for 2-3 minutes before slicing and serving immediately.

### SWAPS & NOTES

Pizza Crust: A pre-baked thin crust works great for crispiness

and speed.

You can also use a homemade pizza dough, a pre-made Boboli crust, or even a large flatbread.

Chicken: Cooked chicken is essential for this quick recipe.

Leftover roasted chicken, rotisserie chicken, or even quickly pan-fried or boiled chicken breast, seasoned and shredded/diced, works perfectly.

### TIPS FOR SUCCESS

**Don't Overload:** While tempting, too many toppings can make the pizza soggy or prevent the crust from crisping.

**Hot Oven is Key:** A hot oven ensures a crispy crust and properly melted cheese in a short time.

**Pre-Cooked Chicken:** Using already cooked chicken is essential for the "easy" factor of this recipe.

**Adjust Cheese:** If you love extra cheesy, you can add a bit more mozzarella, but ensure it still melts evenly.

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

Original recipe: <https://chefmaniac.com/chicken-parmesan-pizza-your-new-favorite-italian-fusion-dinner/>