

Buffalo Bacon Chicken Flatbread Pizza: Your New Weeknight Obsession

Buffalo Bacon Chicken Flatbread Pizza



OVEN
400°F

TIME
20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pre-made flatbread crust (naan bread or pre-baked pizza crust also works)
- 1/2 cup buffalo sauce (your preferred brand and heat level)
- 1 cup cooked and shredded chicken
- 1/2 cup cooked and crumbled bacon
- 1/2 cup shredded mozzarella cheese
- 1/4 cup blue cheese crumbles
- 1/4 cup sliced red onion
- 2 tablespoons chopped fresh cilantro

DIRECTIONS

- 1. Preheat : Oven:** Get your oven ready by preheating it to 400°F (200°C).
- 2. Prep : Crust:** Place your pre-made flatbread crust directly onto a baking sheet. No need for parchment paper unless your flatbread instructions recommend it.
- 3. Sauce : It Up:** Evenly spread the 1/2 cup buffalo sauce over the entire surface of the flatbread crust, leaving a small border for the crust.
- 4. Add : Protein:** Generously sprinkle the cooked and shredded chicken and the crumbled bacon over the buffalo sauce.
- 5. Layer the : Cheese & Onion:** Now, sprinkle the mozzarella cheese, blue cheese crumbles, and the thinly sliced red onion over the chicken and bacon. Make sure everything is evenly distributed for maximum flavor in every slice.
- 6. Bake:** Place the baking sheet with your flatbread into the preheated oven. Bake for 10-12 minutes, or until the cheese is beautifully melted, bubbly, and the crust is golden brown and crispy to your liking. Keep an eye on it, as oven temperatures can vary.
- 7. Garnish & : Serve:** Carefully remove the flatbread from the oven. Sprinkle with the chopped fresh cilantro. Slice into desired portions and serve hot. Get ready to enjoy your delicious Buffalo Bacon Chicken Flatbread Pizza!

SWAPS & NOTES

Flatbread Crust: Any pre-made crust will do!

Naan bread provides a softer, chewier base, while thin pre-baked pizza crusts will be crispier.

You could even use large tortillas for a super thin, crispy

version.

If you like it spicier, go for a hotter variety.

TIPS FOR SUCCESS

Don't Overload: While it's tempting to pile on the toppings, too much can make the flatbread soggy or prevent even cooking.

Crispy Bacon is Best: Ensure your bacon is cooked to a nice crispness before crumbling.

Preheat Fully: A hot oven ensures a quick bake and a crispy crust.

Thin Slices: For the red onion, very thin slices ensure the flavor isn't overpowering and they cook through nicely.

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

Original recipe: <https://chefmaniac.com/buffalo-bacon-chicken-flatbread-pizza-your-new-weeknight-obsession/>