

BBQ Chicken English Muffin Pizza: Quick & Cheesy Weeknight Meal

Here's what you'll need to whip up these fantastic English muffin pizzas:



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 4 English muffins, split
- 1 cup cooked chicken, shredded or diced (rotisserie chicken works great!)
- 1/2 cup BBQ sauce (your favorite brand)
- 1 cup shredded mozzarella cheese
- 1/4 cup red onion, thinly sliced (optional)
- 2 tablespoons fresh cilantro, chopped (optional, for garnish)

DIRECTIONS

- Preheat & : Prep:** Preheat your oven to 400°F (200°C). Lightly toast the split English muffins in a toaster or directly in the oven for a few minutes to give them a slight crisp. This helps prevent them from getting soggy.
- Mix : Chicken:** In a medium bowl, combine the shredded cooked chicken with the BBQ sauce. Stir until the chicken is well coated.
- Assemble : Pizzas:** Place the toasted English muffin halves on a baking sheet.
- Layer : It Up:** Spread a spoonful of the BBQ chicken mixture evenly over each English muffin half.
- Cheese : Please:** Sprinkle a generous amount of shredded mozzarella cheese over the BBQ chicken. If using, add the thinly sliced red onion.
- Bake:** Bake for 8-12 minutes, or until the cheese is melted and bubbly and the edges of the English muffins are golden brown and crispy.
- Garnish & : Serve:** Remove from the oven. If desired, sprinkle with fresh chopped cilantro before serving. Serve immediately and enjoy!

SWAPS & NOTES

Chicken : If you don't have cooked chicken, you can quickly cook a chicken breast in a skillet or even use a canned chicken in a pinch.

Ground turkey or even pulled pork would also work!

BBQ Sauce : Feel free to experiment with different BBQ sauce flavors - spicy, sweet, or smoky, whatever you prefer!

Cheese : While mozzarella is classic, a blend of Monterey Jack, cheddar, or even a smoked gouda would be delicious.

TIPS FOR SUCCESS

Don't skip the toasting : Pre-toasting the English muffins is crucial for a crisp base and prevents sogginess.

Don't overload : While it's tempting to pile on the toppings, too much can make the English muffins soggy and hard to handle.

High heat : Baking at a higher temperature ensures quick melting of the cheese and a nice crisp on the edges.

Watch carefully : Ovens vary, so keep an eye on your pizzas to prevent burning the cheese or muffins.

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

Original recipe: <https://chefmaniac.com/bbq-chicken-english-muffin-pizza-quick-cheesy-weeknight-meal/>