

Spicy Chicken and Pickled Jalapeño Pizza: A Zesty Kick on a Classic

Here's what you'll need to create this zesty Spicy Chicken and Pickled Jalapeño Pizza:



TIME
10 min

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INGREDIENTS

1 pre-made pizza crust (12-14 inch, thin or regular crust, or store-bought dough)
1 cup cooked chicken, shredded (rotisserie chicken works great!)
1/2 cup spicy BBQ sauce (your favorite brand)
1 cup shredded mozzarella cheese (part-skim or whole milk)
1/2 cup pickled jalapeños, sliced (from a jar), drained
1/4 cup red onion, thinly sliced or finely diced
Fresh cilantro, chopped (for garnish)

DIRECTIONS

1. Preheat : Oven and Prepare Crust:
2. Preheat your oven to 475°F (245°C).
3. If using a pre-made crust, unroll or place it directly onto a baking sheet or preheated pizza stone. If using fresh dough, stretch or roll it to your desired size and thickness.
4. Prepare : Chicken Mixture:
5. In a medium bowl, combine the 1 cup shredded cooked chicken with the 1/2 cup spicy BBQ sauce. Stir well to ensure the chicken is evenly coated.
6. Assemble the : Pizza:
7. Spread the chicken and BBQ sauce mixture evenly over the pizza crust, leaving a small border for the crust.
8. Evenly sprinkle the 1 cup of shredded mozzarella cheese over the chicken mixture.
9. Distribute the 1/2 cup of drained, sliced pickled jalapeños and the 1/4 cup of thinly sliced red onion over the cheese.
10. Bake the : Pizza:
11. Carefully transfer the baking sheet or pizza stone with the assembled pizza to the preheated oven.
12. Bake for 12-15 minutes, or until the cheese is melted and bubbly, and the crust is golden brown and cooked through. Baking time may vary slightly depending on your oven and crust thickness.
13. Garnish and : Serve:
14. Remove the pizza from the oven.
15. Immediately garnish generously with fresh chopped cilantro.

16. Allow the pizza to cool for 2-3 minutes before slicing into wedges and serving hot.

SWAPS & NOTES

Pizza Crust: A pre-made crust (like Boboli, Pillsbury, or even a naan bread for a smaller pizza) makes this super quick.

You can also use fresh pizza dough from your grocery store's bakery or make your own from scratch.

Cooked Chicken: Shredded rotisserie chicken is incredibly convenient.

You can also boil, bake, or grill chicken breasts and then shred them.

TIPS FOR SUCCESS

Preheat Oven Fully: Ensure your oven and pizza stone (if using) are fully preheated to get a crispy crust.

Drain Jalapeños Well: Excess liquid from the pickled jalapeños can make your crust soggy.

Pat them dry with a paper towel if necessary.

Don't Overload: While it's tempting to pile on toppings, too many can result in a soggy crust and uneven cooking.

