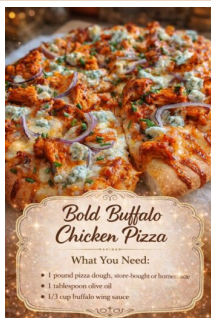


Bold Buffalo Chicken Pizza Is My Favorite Spicy, Cheesy Game Day Dinner

1 pizza dough or prepared pizza crust



OVEN
425°F

TIME
12 to 18 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pizza dough or prepared pizza crust
- 1 1/2 to 2 cups cooked shredded chicken
- 1/3 to 1/2 cup buffalo sauce
- 1 cup shredded mozzarella cheese
- 1/2 cup shredded cheddar or Monterey Jack cheese
- 2 to 4 ounces cream cheese, softened
- 1/4 small red onion, thinly sliced
- 1 tablespoon olive oil
- Crumbled blue cheese
- Ranch or blue cheese dressing for drizzle
- Chopped green onions
- Fresh parsley or cilantro

DIRECTIONS

1. Preheat your oven according to your pizza dough or crust directions, usually around 425°F to 450°F.
2. In a bowl, toss the cooked shredded chicken with the buffalo sauce until well coated.
3. Roll out the pizza dough or place the prepared crust on a baking sheet or pizza stone.
4. Brush the crust lightly with olive oil.
5. Dot the softened cream cheese across the surface of the pizza.
6. Scatter the buffalo chicken evenly over the crust.
7. Top with mozzarella, cheddar, and sliced red onion.
8. Bake until the crust is golden and the cheese is melted and bubbly, usually 12 to 18 minutes depending on the crust.
9. Remove from the oven and finish with blue cheese crumbles, green onions, or a drizzle of ranch if desired.
10. Slice and serve hot.

SWAPS & NOTES

Rotisserie chicken is a great shortcut here and makes the pizza especially easy to throw together.

If you like a milder buffalo flavor, start with less buffalo sauce and mix some into the cream cheese for a softer, creamier heat.

If you want it bolder, toss the chicken generously and add an extra drizzle over the top before baking.

Mozzarella gives you that classic pizza stretch, while cheddar or Monterey Jack adds more flavor.

TIPS FOR SUCCESS

Do not overload the pizza with too much sauce.

Buffalo sauce brings big flavor fast, and too much can make the crust soggy.

Coating the chicken well is usually enough, especially if you plan to drizzle more sauce or dressing on top after baking.

Softened cream cheese makes a big difference here because it melts into the pizza more evenly.

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

Original recipe: <https://chefmaniac.com/bold-buffalo-chicken-pizza-is-my-favorite-spicy-cheesy-game-day-dinner/>