

Tzatziki Chicken & Veggie Naan Pizza for a Fast Mediterranean-Style Dinner

Tzatziki Chicken & Veggie Naan Pizza



OVEN
400°F

TIME
10 to 12 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 large naan breads
1 cup cooked chicken, shredded or chopped
1/2 cup tzatziki sauce
1 small red onion, thinly sliced
1/2 cup cherry tomatoes, halved
1/2 cup kalamata olives, pitted and halved
1/2 cup feta cheese, crumbled
1/4 cup fresh spinach leaves
1 tablespoon olive oil
Salt, to taste
Black pepper, to taste
Fresh dill or parsley, chopped, for garnish

DIRECTIONS

1. Preheat the oven: Preheat your oven to 400°F (200°C).
2. Prepare the naan: Place the naan breads on a baking sheet.
3. Add the tzatziki base: Spread a generous layer of tzatziki sauce over each naan, leaving a small border around the edges.
4. Add the toppings: Top each naan with the cooked chicken, red onion slices, cherry tomatoes, kalamata olives, and crumbled feta cheese.
5. Season and bake: Drizzle with olive oil and season lightly with salt and black pepper.
6. Bake for 10 to 12 minutes, or until the naan edges are golden and slightly crisp.
7. Finish with spinach: Remove the pizzas from the oven and top with the fresh spinach right away so the heat wilts it slightly.
8. Garnish and serve: Sprinkle with chopped dill or parsley, slice, and serve warm.

SWAPS & NOTES

Naan works perfectly here because it bakes up crisp around the edges while still staying chewy enough to feel satisfying.

It is an easy shortcut that makes homemade pizza night much faster.

Cooked chicken is ideal for this recipe, so it is a great use for leftover grilled chicken, rotisserie chicken, or meal-prepped chicken from earlier in the week.

Tzatziki gives the pizza its signature flavor, so using one you really enjoy makes a difference.

TIPS FOR SUCCESS

Do not overload the naan with too much sauce or too many toppings, or it can become harder to keep the crust crisp.

Use cooked chicken that is well seasoned, since it adds a lot to the final flavor of the pizza.

If your tzatziki is very loose, spoon it on a little more lightly so the naan stays crisp around the center.

Add the spinach after baking rather than before so it stays fresher and keeps a little more color.

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

Original recipe: <https://chefmaniac.com/tzatziki-chicken-veggie-naan-pizza-for-a-fast-mediterranean-style-dinner/>