

Spicy Chicken Onion Roll Recipe That Brings Serious Flavor to the Table

2 cups cooked chicken, shredded or finely chopped



OVEN
375°F

TIME
8 to 10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 2 cups cooked chicken, shredded or finely chopped
- 1 medium onion, thinly sliced
- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 teaspoon chili powder
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper, or more to taste
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup shredded mozzarella or Monterey Jack cheese
- 1 tube pizza dough, crescent dough sheet, or prepared bread dough
- 1 egg, beaten, for egg wash
- 1 tablespoon chopped parsley or green onions, optional for garnish

DIRECTIONS

1. Preheat your oven to 375°F and line a baking sheet with parchment paper.
2. In a skillet over medium heat, add the olive oil and butter. Add the sliced onion and cook until softened and lightly golden, about 8 to 10 minutes.
3. Stir in the chili powder, smoked paprika, garlic powder, cayenne, salt, and black pepper.
4. Add the cooked chicken to the skillet and toss everything together until the chicken is coated and warmed through. Remove from heat and let cool slightly.
5. Stir the shredded cheese into the chicken and onion mixture.
6. Roll out the dough into a rectangle on the prepared baking sheet.
7. Spoon the filling down the center, leaving a border around the edges.
8. Fold or roll the dough over the filling, sealing the edges well. Place seam-side down if needed.
9. Brush the top with beaten egg.
10. Bake for 25 to 30 minutes, or until the roll is golden brown and cooked through.
11. Let it rest for 5 to 10 minutes before slicing. Garnish with parsley or green onions if desired.

SWAPS & NOTES

Rotisserie chicken works especially well here and makes the recipe even faster.

You can also use leftover grilled or baked chicken if that is what you have on hand.

For the cheese, mozzarella gives you that classic melty pull, while Monterey Jack adds a creamy finish.

Pepper Jack is a great choice if you want to lean further into the spicy side.

TIPS FOR SUCCESS

Let the filling cool a bit before adding it to the dough.

If it is too hot, the dough can become sticky and harder to handle.

It is tempting to pack in as much chicken and cheese as possible, but too much filling can make it harder to seal and more likely to split while baking.

A sharp knife makes all the difference when slicing.

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

Original recipe: <https://chefmaniac.com/spicy-chicken-onion-roll-recipe-that-brings-serious-flavor-to-the-table/>