

Crispy Parmesan Chicken Alfredo Tortilla Pizzas

This recipe stands out for several reasons:



OVEN
400°F

TIME
10 min

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INGREDIENTS

- 4 large flour tortillas
- 2 cups cooked chicken, shredded
- 1 cup Alfredo sauce
- 1 cup shredded Parmesan cheese
- 1 cup mozzarella cheese, shredded
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- Fresh parsley, chopped (for garnish)

DIRECTIONS

1. Preheat the : Oven: Preheat your oven to 400°F (200°C). This ensures that your pizzas will cook evenly and get that perfect crispy texture.
2. Prepare the : Tortillas: Place the flour tortillas on a baking sheet lined with parchment paper. This will prevent sticking and make cleanup a breeze.
3. Spread the : Alfredo Sauce: Evenly spread about ... cup of Alfredo sauce on each tortilla, leaving a small border around the edges. This will help keep the toppings from spilling over.
4. Add the : Chicken: Distribute the shredded chicken evenly over the sauce on each tortilla. Make sure to cover the surface well for maximum flavor.
5. Sprinkle the : Cheeses: Top each pizza with a generous amount of shredded Parmesan and mozzarella cheese. The combination of these two cheeses will create a deliciously gooey topping.
6. Season: Sprinkle garlic powder and Italian seasoning over the top of the pizzas for an extra layer of flavor.
7. Bake: Place the baking sheet in the preheated oven and bake for 10-12 minutes, or until the cheese is melted and bubbly, and the edges of the tortillas are golden brown.
8. Garnish and : Serve: Once out of the oven, let the pizzas cool for a minute. Garnish with fresh parsley before slicing and serving. Enjoy your delicious creation!

TIPS FOR SUCCESS

Experiment with Toppings: Feel free to add your favorite toppings such as spinach, sun-dried tomatoes, or even jalapeños for a spicy

kick.

Make it a Meal: Serve these tortilla pizzas with a side salad or garlic bread to round out the meal.

A fresh Caesar salad pairs beautifully with the creamy flavors of the pizza.

Leftover Magic: If you have leftover chicken or veggies, this recipe is a great way to use them up.

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

Original recipe: <https://chefmaniac.com/crispy-parmesan-chicken-alfredo-tortilla-pizzas/>