

BBQ Bacon Chicken Flatbreads: The Ultimate Weeknight Dinner

If you're seeking a quick, flavorful dinner that delights the entire family, these



OVEN
400°F

TIME
10-12 min

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INGREDIENTS

- 2 flatbreads
- 1 cup cooked, shredded chicken
- 1/2 cup BBQ sauce
- 1/2 cup cooked, crumbled bacon
- 1 cup shredded mozzarella cheese

Instructions:

Preheat the Oven: Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper for easy cleanup.

Assemble the Flatbreads: Place the flatbreads on the prepared baking sheet. Spread a generous layer of BBQ sauce over each flatbread, leaving a small border around the edges.

Add Toppings: Evenly distribute the shredded chicken and crumbled bacon over the BBQ sauce. Sprinkle the shredded mozzarella cheese on top, ensuring an even layer.

Bake to Perfection: Bake the flatbreads in the preheated oven for 10-12 minutes, or until the cheese is melted and bubbly and the edges of the flatbread are lightly golden.

Serve & Enjoy: Remove the flatbreads from the oven, slice into pieces, and serve warm. Pair with a fresh salad or enjoy on their own for a delicious meal.

Tips for the Best BBQ Bacon Chicken Flatbreads:

Customize Your Toppings: Add red onion slices, jalapeños, or fresh cilantro for extra flavor.

Make It Spicier: Use a spicy BBQ sauce or drizzle with hot sauce before serving.

Cheese Variations: Swap mozzarella for Monterey Jack, cheddar, or a blend of cheeses for a different flavor profile.

Prep Ahead: Use store-bought rotisserie chicken and pre-cooked bacon to save time.

Why This Recipe Works:

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10. **Why This Recipe Works:** These BBQ Bacon Chicken Flatbreads are a perfect balance of savory, sweet, and cheesy. They're easy to assemble and cook quickly,

making them an excellent choice for busy weeknights or lazy weekends. The combination of BBQ sauce, shredded chicken, crispy bacon, and melted cheese atop a crisp flatbread creates a satisfying meal that everyone will love.

11. Give this recipe a try and let me know how it turns out! For more delicious recipes and cooking tips, visit I Wuv Cooking.

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

Original recipe: <https://chefmaniac.com/bbq-bacon-chicken-flatbreads-the-ultimate-weeknight-dinner/>