

Chicken Parmesan Pizza: A Cheesy Italian-American Mashup

Chicken Parmesan Pizza stands out for several reasons:



OVEN
475°F

TIME
15 min

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INGREDIENTS

- 1 pre-made pizza crust (store-bought or homemade)
- 1 cup marinara sauce
- 1 cup cooked chicken breast, diced or shredded
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 teaspoon Italian seasoning
- Fresh basil leaves for garnish (optional)

DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven to 475°F (245°C). This high temperature will help achieve a crispy crust.
- 2. Prepare the : Chicken:** If you don't have cooked chicken on hand, you can quickly sauté diced chicken breast in olive oil with salt, pepper, and Italian seasoning until cooked through. This adds flavor and ensures your chicken is juicy.
- 3. Assemble the : Pizza:** Roll out your pizza crust on a floured surface to your desired thickness. Transfer it to a pizza stone or baking sheet. Spread the marinara sauce evenly over the crust, leaving a small border for the crust.
- 4. Add : Chicken and Cheese:** Sprinkle the cooked chicken over the sauce, followed by the mozzarella and Parmesan cheese. Make sure to distribute the cheese evenly for a perfect melt.
- 5. Bake:** Place the pizza in the preheated oven and bake for 15-20 minutes, or until the cheese is bubbly and golden brown. Keep an eye on it to prevent burning.
- 6. Garnish and : Serve:** Once out of the oven, let the pizza cool for a few minutes. Garnish with fresh basil leaves before slicing and serving.

TIPS FOR SUCCESS

Use Fresh Ingredients: Fresh mozzarella will give you a creamier texture and better flavor than pre-shredded cheese.

Experiment with Toppings: Feel free to add other toppings like sautéed mushrooms, bell peppers, or even a drizzle of balsamic glaze for an extra kick.

Make it Spicy: If you like heat, add red pepper flakes to the marinara sauce or sprinkle them on top before serving.

Leftover Chicken: This is a great way to use up leftover rotisserie chicken or any cooked chicken you have on hand.

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

Original recipe: <https://chefmaniac.com/chicken-parmesan-pizza-a-cheesy-italian-american-mashup/>