

♥ BBQ Chicken Pizza (Easy Bar Pan Version)

Some nights you just need something quick, easy, and everyone will actually eat — and this is it ♥
This BBQ chicken pizza uses simple ingredients, comes together fast, and is perfect for busy nights when you need a no-stress dinner.

Why You'll Love It

- ✓ Quick and easy dinner
 - ✓ Uses simple, store-bought ingredients
 - ✓ Customizable for everyone
 - ✓ Perfect for busy weeknights
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Ingredients

- 1 refrigerated pizza dough
 - 1/2–3/4 cup BBQ sauce
 - 1–2 cups cooked chicken (rotisserie works great 🐔)
 - 1–2 cups shredded mozzarella cheese
 - 1/4 red onion, thinly sliced
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Directions

- 1. Preheat oven**
Preheat oven to 425°F.
- 2. Prep the dough**
Roll out pizza dough onto a [large bar pan](#) (or sheet pan).
- 3. Pre-bake the crust**
Bake the crust for 5–7 minutes, just until it starts to set.
- 4. Add sauce**
Spread BBQ sauce evenly over the dough.
- 5. Add toppings**
Remove from oven and spread BBQ sauce over the crust. Top with chicken, red onion, and cheese.
- 6. Finish baking**
Return to oven and bake for another 8–10 minutes, or until crust is golden and cheese is melted.

♥ Melanie's Tips

- Use rotisserie chicken to save time
 - Don't overthink measurements — use what you have
 - Add a little extra BBQ sauce on top after baking for more flavor
 - Let everyone customize their half (less complaints 🙌)
 - Use the [Simple Slicer](#) for the red onion — setting 1 for thin slices, setting 2 if you really love red onion, or skip the red onion for those picky eaters ❤️
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Optional Add-Ons (if you have them)

- Cilantro
- Ranch drizzle
- Jalapeños
- Bacon bits
- **Cilantro Ranch Drizzle** ❤️

Mix sour cream, ranch, cilantro, and a splash of lime juice.

→ Want exact measurements? Get it here: <https://www.cookingwithmelanie.com/cilantro-ranch-sour-cream-drizzle>

Leftover Idea

Slice it up for quick lunches the next day — or reheat in the air fryer to crisp it back up ❤️

If you make it, I'd love to hear what you think ❤️

Happy Cooking!

Melanie

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