

Chicken Bacon Ranch Pizza

This Chicken Bacon Ranch Pizza is simple to make and full of flavor! Loaded with succulent chicken, smokey bacon, melty cheese, liberally drizzled with creamy ranch.

Prep Time	Cook Time	Total Time
15 mins	15 mins	30 mins

Course: Main Course Cuisine: American Servings: 4 people
Calories: 729kcal Author: [Becky Hardin](#)



4.54 from 13 votes

Ingredients

- 1 large pizza crust*
- 1/3 cup [ranch dressing](#)
- 2 cups shredded mozzarella cheese
- 5 slices cooked bacon crumbled
- 2 tablespoons chopped green onion
- 2 1/2 cups cooked chicken** chopped/shredded

Instructions

1. Prep the pizza stone/pan: Preheat the oven to 425 degrees. Once heated, place the pizza stone or pan in the oven.
2. Prep the crust: If the crust is still in dough form, roll out the dough. Place the pizza crust on a large piece of parchment paper.
3. Add the toppings: Spread a thin layer of ranch dressing on the pizza crust. Top the pizza with the mozzarella cheese, bacon, green onion, and chicken.
4. Bake: Remove the pizza pan or stone from the oven. Slide the pizza onto the pan and bake for 10-15 minutes until the cheese is melted and bubbly and the crust is crispy on the outside and cooked through (if using pizza dough). Finish with a drizzle of extra ranch dressing and a sprinkle of chopped green onion.

Notes

* Any type of pizza crust will work, including pre-baked pizza crust, pre-made refrigerated pizza dough, homemade pizza dough, or cauliflower pizza crust.

**A rotisserie chicken from the grocery store works well. You can also cook 2 large chicken breasts any way you choose or use any leftover cooked chicken that you have on hand.

Nutrition

Calories: 729kcal | Carbohydrates: 51g | Protein: 47g | Fat: 37g | Saturated Fat: 14g | Cholesterol: 126mg | Sodium: 1333mg | Potassium: 306mg | Fiber: 2g | Sugar: 3g | Vitamin A: 444IU | Vitamin C: 1mg | Calcium: 389mg | Iron: 4mg

recipe found on: <https://easychickenrecipes.com/chicken-bacon-ranch-pizza/>

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