



Buffalo Chicken Calzone

Savannah · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

4

Description

This Buffalo chicken calzone recipe is tasty and very easy to make Great to slice up for a party or Sunday football Serve with blue cheese dressing for dipping sauce

Ingredients

- - 1 pound skinless
- boneless chicken breast halves - 2 tablespoons butter - $\frac{1}{4}$ cup Buffalo wing sauce - 1 refrigerated pizza dough - 2 tablespoons vegetable oil
- divided - 2 cups shredded mozzarella cheese

Instructions

1. Preheat the oven to 410 degrees F (210 degrees C). Grease a 12-inch pizza pan. Place chicken into a large pot and cover with salted water; bring to a boil. Cook chicken in boiling water until no longer pink in the center and the juices run clear
2. about 15 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Transfer chicken to a bowl and shred with two forks. Melt butter in a skillet over medium-high heat. Cook and stir shredded chicken and Buffalo wing sauce in hot butter until chicken is coated and heated through
3. 2 to 4 minutes. Turn pizza dough out onto a generously floured surface. Roll dough into a 12-inch round. Brush dough with 1 tablespoon oil and sprinkle with 1 cup mozzarella cheese
4. leaving a 1-inch border. Spread chicken mixture over cheese; top with remaining 1 cup cheese. Fold pizza dough in half and pinch edges together to seal. Transfer calzone to the prepared pan and brush the top with remaining 1 tablespoon oil. Bake in the preheated oven until crust is golden brown
5. 17 to 20 minutes.