



BBQ Chicken Calzones

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

If you like BBQ chicken pizza you'll like this easy to make BBQ chicken calzone

Ingredients

- - 4 slices bacon - 3 cups shredded
- cooked chicken breast meat - ½ small onion
- chopped - ½ cup barbeque sauce - 1 (10 ounce) can refrigerated pizza crust dough - 1 cup shredded mozzarella cheese - 2 tablespoons chopped fresh cilantro

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Place bacon in a large skillet and cook over medium-high heat
2. turning occasionally
3. until evenly browned
4. about 10 minutes. Drain bacon slices on paper towels; crumble. Add shredded chicken and onion to hot bacon grease in the pan. Cook and stir over medium heat until onion is tender. Stir in 1/3 cup barbeque sauce; remove from heat. Mix in crumbled bacon. Roll pizza crust dough onto a greased cookie sheet. Press out to an even thickness
5. then cut in half. Divide chicken mixture between dough pieces
6. spreading over 1/2 of each dough piece to within 1/2 inch of the edge. Drizzle remaining barbeque sauce over the filling. Sprinkle with cheese and cilantro. Fold uncovered portion of dough over the filling. Press the edges together with a fork to seal. Bake in the preheated oven until browned
7. about 25 minutes. Cool for a few minutes
8. then cut each calzone in half for 4 servings. Serve with additional barbeque sauce if desired.