

# Buffalo Chicken Pizza

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I make this pizza in a 15×10 jelly roll pan and cut into 16 servings. Made the way the recipe states it is 2 points per piece. You can lower the overall points by using fat free cheese or Trader Joe's Lite Mozzarella.

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- 1 cup flour
  - 2 tsp baking powder
  - 3/4 tsp salt
  - 3/4 cup fat free Greek yogurt
  - 12 ounces cooked, shredded chicken breast
  - 1/3 cup Frank's Red Hot Buffalo Wing Sauce (or your sauce of choice, just check points)
  - 3/4 cup reduced fat shredded co-jack cheese
  - 1 cup part skim mozzarella cheese
  - 1 cup finely chopped celery (optional)
  - blue cheese or ranch dressing to drizzle on top (optional)
1. Mix flour, baking powder, and salt in a large bowl. Add Greek yogurt. Mix well. Knead for about 20 seconds. Spray a 15×10 cookie sheet with non stick spray. Carefully roll out dough using a mini roller (it's the easiest way!) I use this one [mini pizza dough roller](#)
  2. Brush some of the wing sauce over the surface of the dough.
  3. Bake crust at 400 degrees for 8 minutes. While that is

baking, mix chicken , celery and wing sauce (add more or less to your taste).

4. When crust is done, spread chicken mixture evenly over crust. Top with cheeses. Bake 12 more minutes. Let sit 2 minutes. Cut into 16 pieces. Drizzle with blue cheese or ranch dressing.