



THE FRENCH'S FOOD COMPANY

Since 1904

## ULTIMATE BUFFALO CHICKEN PIZZA

**Yield: 8 servings**

A Hand-tossed pizza with a blend of Frank's® RedHot® Original Buffalo Wings Sauce and thick marinara, topped with mozzarella cheese and chicken. Garnished with crumbled blue cheese and sliced celery and drizzled with additional Frank's® RedHot® Original Buffalo Wings Sauce.

### INSIGHTS

The Buffalo wing has been a staple in pizza houses for decades. This recipe delivers both the pizza experience and authentic Buffalo flavor in one bite.

### INGREDIENTS

|            |  |
|------------|--|
| 1/4 cup    | Frank's RedHot® Original Buffalo Wings Sauce |
| 1/4 cup    | Marinara sauce                               |
| 1 each     | Pizza crust                                  |
| 1 3/4 cups | Mozzarella cheese, shredded                  |
| 1 cup      | Chicken topping                              |
| 1/4 cup    | Blue cheese crumbles                         |
| 1/4 cup    | Celery                                       |

### DIRECTIONS

1. Pre-heat oven to 400°F. Combine Frank's RedHot® Original Buffalo Wings Sauce and marinara. Spread over crust, top with cheese and chicken.
2. Bake 10-12 minutes or until cheese is melted and crust is crisp. Cut into 8 wedges.
3. Garnish with blue cheese and celery. Drizzle with Frank's RedHot® Original Buffalo Wings Sauce.

### TIPS . HINTS . VARIATION



- Use a thick marinara on pizza.
- Reducing on the stovetop for a few minutes can thicken thinner marinara sauces.
- Use a commercially prepared chicken topping, sliced or chopped chicken sausage or pulled chicken thigh.
- These options are juicy and won't dry out like chicken breast on a hot pizza oven.
- The FRANK'S® RedHot® and marinara blend makes a fantastic spicy pasta sauce.
- Serve it over buttered linguini with chunks of chicken and garnish with blue cheese crumbles and sliced celery.

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At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

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