



WHATSheATE

Buffalo Style Chicken Pizza

 Popular

READY IN



55 min.

SERVINGS



6

CALORIES



1947 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 2 tablespoons butter melted
- ☐ 2 ounce hot sauce
- ☐ 16 inch pizza crust prepared
- ☐ 8 ounce cheese salad dressing blue
- ☐ 8 ounce mozzarella cheese shredded
- ☐ 3 chicken breast halves boneless skinless cubed cooked

Equipment

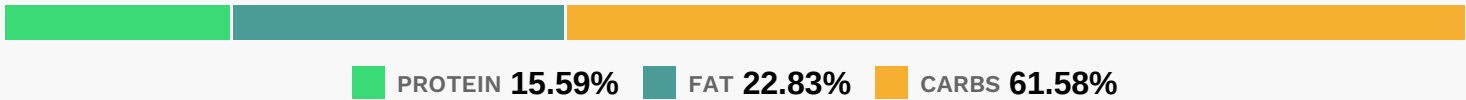
- ☐ bowl

☐ oven

Directions

- ☐ Preheat oven to 425 degrees F (220 degrees C).
- ☐ In a medium bowl combine the cubed chicken, melted butter and hot sauce.
- ☐ Mix well.
- ☐ Spread whole bottle of salad dressing over crust, then top with chicken mixture and sprinkle with shredded cheese.
- ☐ Bake in preheated oven until crust is golden brown and cheese is bubbly, about 5 to 10 minutes.
- ☐ Let set a few minutes before slicing, and serve.

Nutrition Facts



Properties

Glycemic Index:12.83, Glycemic Load:0.22, Inflammation Score:-1, Nutrition Score:19.033913011136%

Nutrients (% of daily need)

Calories: 1946.62kcal (97.33%), Fat: 49.07g (75.49%), Saturated Fat: 22.49g (140.57%), Carbohydrates: 297.74g (99.25%), Net Carbohydrates: 288.61g (104.95%), Sugar: 13.69g (15.22%), Cholesterol: 76.05mg (25.35%), Sodium: 4153.6mg (180.59%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 75.4g (150.8%), Iron: 16.91mg (93.96%), Calcium: 748.33mg (74.83%), Fiber: 9.13g (36.51%), Selenium: 25.31µg (36.16%), Vitamin B3: 6.01mg (30.04%), Phosphorus: 260.29mg (26.03%), Vitamin B6: 0.48mg (23.82%), Vitamin K: 22.7µg (21.62%), Vitamin B12: 0.98µg (16.38%), Vitamin B2: 0.17mg (10.17%), Zinc: 1.47mg (9.82%), Vitamin C: 7.9mg (9.57%), Vitamin B5: 0.87mg (8.74%), Vitamin A: 418.01IU (8.36%), Potassium: 284.26mg (8.12%), Vitamin E: 1.13mg (7.51%), Magnesium: 24.71mg (6.18%), Vitamin B1: 0.06mg (3.91%), Manganese: 0.04mg (1.81%), Copper: 0.03mg (1.46%), Folate: 5.61µg (1.4%), Vitamin D: 0.21µg (1.38%)