BANGIN SPICES

CREAMY. SPICY. PIZZA NIGHT– BANGIN'!

RECIPE #031

NASHVILLE HOT CHICKEN N' PICKLE PIZZA

HOT CHICKEN. CRISPY PICKLES. MELTY CHEESE. NEXT LEVEL.





MADE WITH NASHVILLE HOT CHICKEN N' PICKLE SPICE BLEND!

BOLD & SPICY KICK

PICKLE PERFECTION

HOT CHICKEN GOODNESS

PIZZA NIGHT UPGRADED

MAKE IT. LOVE IT. SHARE IT.

Net Wt 1.5 oz

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HOT CHICKEN. CRISPY PICKLES. MELTY CHEESE. NEXT LEVEL.

INGREDIENTS

- 1 pizza dough (12–14 inch)
- 1/2 cup Nashville hot sauce
- 1 cup cooked chicken, shredded
- 2 Tbsp BANGIN' Nashville Hot Chicken N' Pickle Spice Blend
- 1/2 cup pizza sauce
- 2 cups shredded mozzarella cheese
- 1/2 cup shredded provolone cheese
- 1/4 cup sliced pickles (dill)
- 1/4 cup green onions, sliced
- Ranch or garlic aioli, for drizzling
- Olive oil, for brushing

MADE WITH **BANGIN'** NASHVILLE HOT CHICKEN N' PICKLE SPICE BLEND!

- GLUTEN FREE
- BOLD FLAVOR
- MADE FOR MEAT & VEGGIES
- GET READY TO BANG!



DIRECTIONS

1. Preheat oven to 475°F (or pizza oven to high).
2. In a bowl, toss shredded chicken with hot sauce and 1 Tbsp BANGIN' Nashville Hot Chicken N' Pickle Spice Blend. Set aside.
3. Roll out pizza dough on a floured surface or pizza pan. Brush edges with olive oil.
4. Spread pizza sauce evenly over dough. Sprinkle with mozzarella and provolone cheeses.
5. Top with spicy chicken and sliced pickles. Sprinkle with remaining 1 Tbsp spice blend.
6. Bake for 12–15 minutes, or until crust is golden and cheese is bubbly and melted.
7. Drizzle with ranch or garlic aioli and top with green onions. Slice and enjoy!

PRO TIP:

For extra heat, add more spice blend or a drizzle of hot honey before serving. Pairs amazing with an ice cold beer!

SERVING IDEAS

- PERFECT FOR PIZZA NIGHT
- PAIR WITH A SIDE SALAD
- SERVE WITH RANCH OR GARLIC AIOLI
- ENJOY WITH ICE COLD DRINKS

STORAGE

Store leftovers in an airtight container in the refrigerator for up to 4 days. Reheat in oven or air fryer for best crispiness.

NOT JUST A MEAL. IT'S A WHOLE VIBE.

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