



Buffalo Baguette Pizzas

Servings: 6

Prep Time: 5min

Cook Time: 8min



Ingredients

- 1 baguette (61cm)
- 2 c. shredded rotisserie-chicken
- 2/3 c. hot sauce
- 1/4 c. meat dressing, plus more for topping
- 170g mozzarella, coarsely grated
- 1/2 c. crumbled blue cheese
- 2 leeks, thinly sliced
- Chopped coriander, for topping

Directions

1. Place an oven rack in middle of oven and heat broiler.
2. Split baguette and arrange on baking sheet cut-side up.
3. Broil until light golden brown, 2 to 3 min.
4. Reduce oven temp to 190°C
5. In small bowl, combine chicken and hot sauce; set aside. Spread 2 tablespoons dressing over cut side of bread and sprinkle with mozzarella. Top with chicken mixture and blue cheese.
6. Bake until cheese has melted and bread is crisp, 3 to 5 minutes. Top with leeks and coriander and drizzle with additional sauce, if desired.