Buffalo Chicken Garbage Bread

Two Boneless Chicken breasts

•1 Teaspoon of Olive Oil

•1 Pizza Dough

•8oz of Shredded Mozzarella Cheese

•3oz of Shredded Cheddar Cheese

•1/2 cup of Frank Wing Sauce

•1/3 cup of Ranch Dressing

1. Cut chicken into cubes, and season with salt and pepper. Heat the teaspoon of olive oil in skillet and add chicken when it is hot. Cook chicken completely and then add 1/4 cup of wing sauce. Stir to coat chicken and let it simmer for a minute or two. Take chicken off heat and let cool.

2. Pre-heat oven to 425 degrees.

3. On a well floured surface, spread pizza dough into a long rectangle shape. Add ranch dressing and remaining 1/4 cup of wing sauce. Spread across the dough. Add cheese. You can also add a bit more of the wing sauce on top of the cheese if you want it to be spicier.

4. Starting on one of the short ends of the dough, roll it up until you reach the other end. Make sure to tuck the ends of the dough in so the middle doesn't ooze out while baking.

5. Spray the baking sheet with a light coat of non-stick cooking spray. Place garbage bread on the pan and bake for 20 to 25 minutes.

6. Let it sit for five minutes and then cut and enjoy!