

## Creamy Bacon Ranch Alfredo Pizza Rolls That Disappear Fast

Creamy Bacon Ranch Alfredo Pizza Rolls



**OVEN**  
**375°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 can refrigerated pizza dough
- 1 cup Alfredo sauce
- 1 cup shredded mozzarella cheese
- 1/2 cup cooked and crumbled bacon
- 1/4 cup ranch dressing
- 1/4 cup grated Parmesan cheese
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/4 tsp dried parsley

### DIRECTIONS

1. Preheat oven to 375°F and line a baking sheet with parchment paper.
2. Roll out pizza dough on a clean surface into a rectangle.
3. Spread : Alfredo sauce evenly over the dough, leaving a 1/2-inch border.
4. Sprinkle on mozzarella cheese, crumbled bacon, ranch dressing, and then top with Parmesan, garlic powder, onion powder, and parsley.
5. Starting from the long edge, roll the dough into a tight log.
6. Slice into 1-inch rounds and place flat on the prepared baking sheet.
7. Bake for 15-18 minutes, or until golden brown and bubbly.
8. Serve hot, optionally with a side of ranch or : Alfredo for dipping.

### SWAPS & NOTES

Dough : Crescent roll sheets or homemade pizza dough also work well.

Sauce : Use homemade Alfredo for a richer, more gourmet vibe.

Add-ins : Diced chicken, jalapeños, or caramelized onions make tasty extras.

Cheese : Swap mozzarella for provolone, Colby Jack, or a spicy cheese blend.

### TIPS FOR SUCCESS

Roll tightly to prevent uncoiling while baking.

Use chilled dough for easier handling.

Sprinkle extra Parmesan on top before baking for added crisp and flavor.

Let the rolls cool slightly to firm up before serving.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/creamy-bacon-ranch-alfredo-pizza-rolls-that-disappear-fast/>