

These Bacon Ranch Pizza Roll-Ups Are Gooey, Crispy, and Totally Addictive

If you're a fan of crispy, gooey, flavor-packed snacks, you're going to love these



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 package refrigerated pizza dough

1 cup shredded mozzarella cheese

$\frac{1}{2}$ cup cooked and crumbled bacon

$\frac{1}{4}$ cup ranch dressing

$\frac{1}{4}$ cup grated parmesan cheese

$\frac{1}{4}$ cup chopped fresh parsley

$\frac{1}{2}$ teaspoon garlic powder

$\frac{1}{2}$ teaspoon onion powder

Ingredient Notes & Swaps:

Bacon: Use crispy, well-drained bacon for maximum flavor and texture.

Ranch Dressing: Choose a thick, creamy version-or try spicy ranch for a kick.

Cheese: Mozzarella melts beautifully, but you can add pepper jack or cheddar for variation.

Add-ons: Want to bulk it up? Toss in chopped chicken or sliced jalapeños before rolling.

Step-by-Step Instructions:

Preheat & PrepPreheat the oven to 375°F. Line a baking sheet with parchment paper.

Roll Out the DoughOn a lightly floured surface, roll out the pizza dough into a large rectangle (about $\frac{1}{4}$ inch thick).

Layer the FillingsSpread the ranch dressing evenly over the dough, leaving a small border around the edges.

Add the Good StuffSprinkle evenly with mozzarella,

bacon, parmesan, parsley, garlic powder, and onion powder.

Roll It Up Starting from one long edge, roll the dough tightly into a log.

Slice into Rolls Use a sharp knife to cut the log into 1-inch thick slices. Place them cut-side up on the baking sheet.

Bake Bake for 15-20 minutes, until golden brown and the cheese is melted and bubbly.

Serve Hot Garnish with extra parsley if desired.

Serve warm with extra ranch on the side for dipping.

Tips for Success:

Chill the dough for 5-10 minutes if it's too soft to roll.

Use dental floss to cut the log cleanly without squishing the layers.

Double the batch if you're feeding a crowd-these go fast!

Serving Suggestions & Pairings:

A bowl of Beer Cheese Dip

A side of Crockpot Nacho Dip

Fresh veggie sticks or a crisp salad to balance the richness

Chicken Enchiladas if you want to serve these as a starter to a full comfort-food feast

Storage & Leftovers:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Pop in the oven or air fryer to restore crispness.

Freezer-Friendly: Freeze unbaked slices on a tray, then transfer to a bag and bake from frozen (add 5 extra minutes).

DIRECTIONS

- 1.** **Preheat & : Prep** Preheat the oven to 375°F. Line a baking sheet with parchment paper.
- 2.** **Roll : Out the Dough** On a lightly floured surface, roll out the pizza dough into a large rectangle (about ... inch thick).
- 3.** **Layer the : Fillings** Spread the ranch dressing evenly over the dough, leaving a small border around the edges.
- 4.** **Add the : Good Stuff** Sprinkle evenly with mozzarella, bacon, parmesan, parsley, garlic powder, and onion powder.
- 5.** **Roll : It Up** Starting from one long edge, roll the dough tightly into a log.
- 6.** **Slice into : Rolls** Use a sharp knife to cut the log into 1-inch thick slices. Place them cut-side up on the baking sheet.
- 7.** **Bake:** Bake for 15-20 minutes, until golden brown and the cheese is melted and bubbly.
- 8.** **Serve : Hot** Garnish with extra parsley if desired. Serve warm with extra ranch on the side for dipping.
- 9.** **Tips for Success:** Chill the dough for 5-10 minutes if it's too soft to roll.
- 10.** Use dental floss to cut the log cleanly without squishing the layers.
- 11.** Double the batch if you're feeding a crowd-these go fast!
- 12.** **Serving Suggestions & Pairings:** These roll-ups pair beautifully with:
- 13.** A bowl of : Beer Cheese Dip
- 14.** A side of : Crockpot Nacho Dip

15. Fresh veggie sticks or a crisp salad to balance the richness
16. Chicken : Enchiladas if you want to serve these as a starter to a full comfort-food feast
17. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 3 days.
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19. Freezer-: Friendly: Freeze unbaked slices on a tray, then transfer to a bag and bake from frozen (add 5 extra minutes).
20. More Recipes You'll Love: If you love fun, flavorful finger foods and cheesy goodness, you'll also enjoy:
21. Sheet : Pan Quesadillas - fast, filling, and party-perfect
22. Dorito : Casserole - cheesy, crunchy, and family-approved
23. Beer : Cheese Dip - a hit at every party
24. Crockpot : Nacho Dip - melty, meaty, and perfect for grazing
25. Chicken : Enchiladas - comforting and crowd-pleasing

SWAPS & NOTES

& Swaps Bacon: Use crispy, well-drained bacon for maximum flavor and texture.

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

Original recipe: <https://chefmaniac.com/these-bacon-ranch-pizza-roll-ups-are-goopy-crispy-and-totally-addictive/>