

These Alfredo Bacon Pizza Twists Are Loaded, Golden, and Totally Addictive

Craving something cheesy, buttery, and downright indulgent? These



OVEN
400°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 package pizza dough
- $\frac{3}{4}$ cup Alfredo sauce
- 1 cup shredded mozzarella cheese
- 6 slices cooked bacon, crumbled
- 2 cloves garlic, minced
- 2 tablespoons butter, melted
- ... teaspoon salt
- ... teaspoon black pepper
- ... teaspoon red pepper flakes

1 tablespoon chopped fresh parsley

Ingredient Notes & Swaps:

Pizza Dough: Store-bought or homemade works-just make sure it's room temperature before rolling.

Cheese: Mozzarella gives the perfect melt, but try provolone or an Italian blend for variation.

Alfredo Sauce: Jarred is great in a pinch, but homemade adds a richer touch.

Add-ons: Want more flavor? Add sautéed mushrooms or caramelized onions inside the roll-up.

Step-by-Step Instructions:

Preheat the OvenPreheat oven to 400°F and line a baking sheet with parchment paper.

Make the Garlic ButterIn a small bowl, mix melted butter with minced garlic, salt, black pepper, and red pepper flakes.

Assemble the DoughRoll out pizza dough on a lightly floured surface into a large rectangle.

Layer the FillingsSpread Alfredo sauce evenly over the dough, leaving a small border. Sprinkle with mozzarella and crumbled bacon.

Roll & SliceStarting from one long edge, roll the dough into a tight log. Use a sharp knife to slice into 1-inch pieces.

Bake the TwistsPlace slices flat-side down on the baking sheet. Brush with garlic butter. Bake for 15-20 minutes, or until golden and bubbly.

Garnish & ServeRemove from oven and sprinkle with fresh parsley. Serve warm and watch them disappear.

Tips for Success:

Use parchment: Makes cleanup easier and prevents sticking.

Sharp knife = clean cuts: Use a serrated knife or dental floss to slice without smashing.

Crispier base? Bake in a cast-iron skillet or preheated pizza stone.

Serving Suggestions & Pairings:

Beer Cheese Dip for dunking

Crockpot Nacho Dip as a cheesy, meaty appetizer pairing

Dorito Casserole to make it a full comfort spread

Sheet Pan Quesadillas for an epic snack board

Chicken Enchiladas for a cozy main course

Storage & Leftovers:

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

DIRECTIONS

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2. Make the : Garlic ButterIn a small bowl, mix melted butter with minced garlic, salt, black pepper, and red pepper flakes.
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9. Sharp knife = clean cuts: Use a serrated knife or dental floss to slice without smashing.
10. Crispier base? Bake in a cast-iron skillet or preheated pizza stone.
11. Serving Suggestions & Pairings: These pizza twists are perfect on their own, but even better with:
12. Beer : Cheese Dip for dunking
13. Crockpot : Nacho Dip as a cheesy, meaty appetizer pairing
14. Dorito : Casserole to make it a full comfort spread

15. Sheet : Pan Quesadillas for an epic snack board
16. Chicken : Enchiladas for a cozy main course
17. Storage & Leftovers: Fridge: Store in an airtight container for up to 3 days.
18. Reheat: Warm in an oven or air fryer at 350°F to crisp them up again.
19. Freezer: Freeze baked twists and reheat straight from frozen for a cheesy snack anytime.
20. More Recipes You'll Love: If you love cheesy, shareable comfort food, don't miss:
21. Dorito : Casserole - bold and comforting
22. Beer : Cheese Dip - perfect for dipping
23. Crockpot : Nacho Dip - party-perfect and hearty
24. Sheet : Pan Quesadillas - fun and filling
25. Chicken : Enchiladas - always a classic

SWAPS & NOTES

& Swaps Pizza Dough: Store-bought or homemade works-just make sure it's room temperature before rolling.

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

Original recipe: <https://chefmaniac.com/these-alfredo-bacon-pizza-twists-are-loaded-golden-and-totally-addictive/>