

Turn Up the Heat: Spicy Jalapeño Popper Pizza with Ranch Drizzle

If you're a fan of bold flavors and cheesy goodness, then this



SPICY JALAPEÑO POPPER PIZZA WITH A RANCH DRIZZLE

YOU WILL NEED:
1 pizza dough (store-bought or homemade)
1/2 cup cream cheese, softened
1/4 cup sour cream
1/2 cup shredded cheddar cheese



OVEN
475°F

TIME
10-12 min

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INGREDIENTS

- 1 pizza dough (store-bought or homemade)
- 1/2 cup cream cheese, softened
- 1/4 cup sour cream
- 1/2 cup shredded cheddar cheese
- 1/2 cup shredded mozzarella cheese
- 1/4 cup diced jalapeños (seeds removed for less heat)
- 1/4 cup cooked bacon, crumbled
- 1/4 cup sliced green onions
- Salt and pepper, to taste
- For the Ranch Drizzle:
 - 1/4 cup ranch dressing
 - 1 tablespoon hot sauce (adjust for heat level)

DIRECTIONS

- Preheat the : Oven:** Preheat your oven to 475°F (245°C).
- Prepare the : Pizza Dough:** Roll out the pizza dough on a floured surface to your desired thickness. Transfer it to a baking sheet or pizza stone.
- Make the : Cheesy Mixture:** In a medium bowl, mix together the softened cream cheese, sour cream, shredded cheddar cheese, shredded mozzarella cheese, diced jalapeños, crumbled bacon, sliced green onions, salt, and pepper until well combined.
- Spread the : Mixture:** Spread the cheesy, spicy mixture evenly over the prepared pizza dough, making sure to cover it all the way to the edges.
- Bake the : Pizza:** Bake the pizza in the preheated oven for 10-12 minutes, or until the crust is golden brown and the cheese is bubbly and melted.
- Prepare the : Ranch Drizzle:** While the pizza is baking, mix together the ranch dressing and hot sauce in a small bowl. Adjust the amount of hot sauce to your preferred heat level.
- Drizzle and : Serve:** Once the pizza is out of the oven, drizzle the ranch sauce all over the top. For an extra kick, add a few more slices of jalapeño or sprinkle additional green onions on top.
- Slice and : Enjoy:** Slice the pizza into wedges and serve hot. Enjoy this spicy, cheesy delight with friends and family!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/turn-up-the-heat-spicy-jalapeno-popper-pizza-with-ranch-drizzle/>