

Ooey-Gooey Ranch Turkey Bacon Pizza Rolls with Garlic Butter

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OVEN
375°F

TIME
45 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Pizza Rolls:

1 lb pizza dough (store-bought or homemade)

$\frac{1}{2}$ cup ranch dressing

1 $\frac{1}{2}$ cups shredded mozzarella cheese

$\frac{1}{2}$ cup shredded cheddar cheese

6 slices cooked turkey bacon, crumbled

1 teaspoon dried parsley

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

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

$\frac{1}{2}$ teaspoon crushed red pepper flakes (optional)

For the Garlic Butter Topping:

3 tablespoons unsalted butter, melted

2 cloves garlic, minced

1 tablespoon fresh parsley, chopped

$\frac{1}{2}$ teaspoon ranch seasoning (or extra garlic powder)

... cup grated Parmesan cheese

? Ingredient Tips & Swaps:

Turkey Bacon: You can substitute pork bacon or even a plant-based bacon for a vegetarian twist.

Cheese Blend: Mozzarella is essential for melt, but feel free to toss in gouda or Monterey Jack.

Dough: Homemade is fantastic, but refrigerated pizza dough keeps it quick and easy.

Crushed red pepper: Optional, but adds a nice bit of heat.

??? Step-by-Step Instructions:

1. Preheat & Prep:

2. Roll Out the Dough:

3. Add Fillings:

Spread ranch dressing evenly across the dough.

Sprinkle with mozzarella and cheddar.

Top with crumbled turkey bacon.

Season with parsley, garlic powder, onion powder, and red pepper flakes (if using).

4. Roll & Slice:

5. Bake:

6. Make the Garlic Butter:

Melted butter

Minced garlic

Chopped parsley

DIRECTIONS

1. **Preheat & Prep:** Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish or line a large baking sheet with parchment paper.
2. **Roll Out the Dough:** On a floured surface, roll out the dough into a 12x15-inch rectangle. Aim for even thickness.
3. **Add Fillings:** Spread ranch dressing evenly across the dough.
4. Sprinkle with mozzarella and cheddar.
5. Top with crumbled turkey bacon.
6. Season with parsley, garlic powder, onion powder, and red pepper flakes (if using).
7. **Roll & Slice:** Starting from a long side, roll the dough tightly into a log. Use a sharp knife to cut into 10-12 equal rolls.
8. **Bake:** Place rolls cut-side up in the baking dish so they're slightly touching. Bake for 20-25 minutes or until golden and bubbling.
9. **Make the Garlic Butter:** While rolls bake, mix together:
 10. Melted butter
 11. Minced garlic
 12. Chopped parsley
 13. Ranch seasoning (or garlic powder)
 14. Parmesan cheese
15. **Brush & Serve:** Remove rolls from oven and immediately brush generously with garlic butter mixture. Serve warm with extra ranch or marinara for dipping.
16. **? Tips for Success:** Roll tightly to keep all the gooey cheese inside while baking.

17. Use room-temp dough to make rolling easier and prevent tearing.
18. Bake until bubbly and golden for that irresistible cheese-pull moment.
19. Brush immediately with garlic butter so it soaks into the warm crust.
20. ? Serving Suggestions & Pairings: These pizza rolls are a snack, appetizer, and main dish all rolled into one. Pair them with:
21. ? This Beer Cheese Dip - perfect for dunking
22. ? These Chicken Enchiladas - for a Tex-Mex-style game night
23. ? Chocolate Chip Cookie Bites - easy dessert pairing
24. ? Cake Mix Cookies - sweet finale after all the savory goodness
25. ? Baked Kosher Salami - another hit meaty snack for a party spread

TIPS FOR SUCCESS

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Use room-temp dough to make rolling easier and prevent tearing.

Bake until bubbly and golden for that irresistible cheese-pull moment.

Brush immediately with garlic butter so it soaks into the warm crust. ?

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