

Mashed Potato & Bacon Pizza Pinwheels You'll Want Every Weekend

Move over, traditional pizza. These



OVEN
375°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 pizza dough (store-bought or homemade)

2 large russet potatoes, baked and mashed

1 tbsp olive oil

1 cup shredded mozzarella cheese

4 strips bacon, cooked and crumbled

Salt and pepper, to taste

? Ingredient Notes & Swaps:

Pizza dough: A refrigerated dough sheet works great, or use your favorite homemade dough.

Potatoes: For extra creamy texture, mix mashed potatoes with a splash of milk or sour cream.

Cheese: Mozzarella melts beautifully, but you can sub in sharp cheddar for baked potato authenticity.

Bacon: Turkey bacon or plant-based bacon also work.

Add-ins: Try green onions, sour cream drizzle, or even ranch seasoning in the filling.

??? Instructions:

1 Preheat Oven:

2 Roll the Dough:

3 Add the Fillings:

Spread the mashed potatoes evenly over the dough.

Sprinkle with mozzarella, crumbled bacon, and season with salt and pepper.

4 Roll and Slice:

Starting from the long edge, roll the dough tightly into a log.

Slice into 12 equal pinwheels using a sharp knife or bench scraper.

5 Bake:

? Tips for Success:

Seal the edge of the dough log with a dab of water so it stays rolled during baking.

Chill the dough for 10 minutes before slicing if it's too soft to cut cleanly.

Don't overstuff-too much filling can spill during baking.

? Serving Suggestions & Pairings:

? Serve with sour cream, ranch, or garlic butter for dipping

? Pair with Blueberry Lemonade for a sweet-savory contrast

? Serve alongside Easy Cheesy Chicken Sliders for a game day feast

? Add to a snack board with Sheet Pan Quesadillas

? Finish off with Chocolate Chip Cookie Bites for dessert

? Storage & Reheating:

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

Reheat: Toast in the oven or air fryer at 350°F for 5 minutes until hot and crispy.

DIRECTIONS

1. Preheat Oven: Set your oven to 375°F (190°C) and line a baking sheet with parchment or lightly grease it.
2. Roll the Dough: On a floured surface, roll out your pizza dough into a rectangle about 12x4 inches.
3. Add the Fillings: Spread the mashed potatoes evenly over the dough.
4. Sprinkle with mozzarella, crumbled bacon, and season with salt and pepper.
5. Roll and Slice: Starting from the long edge, roll the dough tightly into a log.
6. Slice into 12 equal pinwheels using a sharp knife or bench scraper.
7. Bake: Place pinwheels cut-side up on your prepared baking sheet. Brush the tops lightly with olive oil. Bake for 12-15 minutes, or until golden and bubbly.
8. ? Tips for Success: Seal the edge of the dough log with a dab of water so it stays rolled during baking.
9. Chill the dough for 10 minutes before slicing if it's too soft to cut cleanly.
10. Don't overstuff-too much filling can spill during baking.
11. ? Serving Suggestions & Pairings: These pinwheels are snackable on their own, but here's how to make them a full meal:
12. ? Serve with sour cream, ranch, or garlic butter for dipping
13. ? Pair with Blueberry Lemonade for a sweet-savory contrast

14. ? Serve alongside Easy Cheesy Chicken Sliders for a game day feast
15. ? Add to a snack board with Sheet Pan Quesadillas
16. ? Finish off with Chocolate Chip Cookie Bites for dessert
17. ? Storage & Reheating: Fridge: Store in an airtight container for up to 3 days.
18. Reheat: Toast in the oven or air fryer at 350°F for 5 minutes until hot and crispy.
19. Freezer: Freeze before baking for up to 1 month. Bake from frozen, adding 3-5 minutes to the cook time.
20. ? More Recipes You'll Love: If these pinwheels won your heart, check out these cheesy, snackable faves:
21. Easy : Cheesy Chicken Sliders
22. Dorito : Casserole
23. Sheet : Pan Quesadillas
24. Chocolate : Chip Cookie Bites
25. Blueberry : Lemonade

SWAPS & NOTES

& Swaps Pizza dough: A refrigerated dough sheet works great, or use your favorite homemade dough.

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TIPS FOR SUCCESS

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

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