

Savor the Flavor: Bacon Cheeseburger Pizza Rolls You Can't Resist

1 package pizza dough (store-bought or homemade)



OVEN
375°F

TIME
12-15 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 package pizza dough (store-bought or homemade)
- 1 lb ground beef
- 4 strips bacon, cooked and crumbled
- 1 small onion, finely chopped
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese
- 2 tablespoons ketchup
- 2 tablespoons mustard
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 375°F (190°C).
- 2.** Cook the : Beef: In a skillet over medium heat, brown the ground beef until fully cooked. Add the finely chopped onion and cook until softened. Season with garlic powder, onion powder, salt, and pepper. Once the beef is cooked through, stir in the ketchup and mustard, then remove from heat and set aside.
- 3.** Prepare the : Dough: On a floured surface, roll out the pizza dough into a rectangle, about 1/4 inch thick.
- 4.** Assemble the : Rolls: Spread the beef mixture evenly over the rolled-out dough. Sprinkle the crumbled bacon and both types of shredded cheese over the top.
- 5.** Roll and : Slice: Carefully roll the dough into a log, starting from one long side. Once rolled, slice the log into 1-inch thick rolls.
- 6.** Bake the : Rolls: Arrange the rolls on a baking sheet lined with parchment paper. Bake in the preheated oven for 12-15 minutes, or until the rolls are golden brown and bubbly.
- 7.** Serve: Remove from the oven and let cool slightly. Serve hot with extra ketchup and mustard for dipping. Enjoy your delicious Bacon Cheeseburger Pizza Rolls!

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Original recipe: <https://chefmaniac.com/savor-the-flavor-bacon-cheeseburger-pizza-rolls-you-cant-resist/>