

## This Bacon Ranch Potato Pizza Is What Comfort Food Dreams Are Made Of

Ever wish your favorite bar snack could double as your favorite pizza? Well, it can. This



**OVEN**  
**375°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 pizza dough (store-bought or homemade)
- 2 large baked potatoes, scooped and mashed
- 1/2 cup crumbled cooked bacon
- 1 1/2 cups shredded mozzarella cheese
- 2 tbsp ranch dressing

#### ? Ingredient Notes & Swaps:

Potatoes: Use leftover baked potatoes, or microwave them quickly to soften.

Bacon: Turkey bacon or plant-based options work great too.

Cheese: Try a mozzarella-cheddar blend for more of a loaded potato vibe.

Ranch: Drizzle before baking for melded flavor, or after baking for a fresh pop.

#### ??? Step-by-Step Instructions:

1 Preheat the Oven:

2 Roll Out the Dough:

3 Add the Toppings:

Spread mashed potatoes evenly over the dough, leaving a slight edge.

Sprinkle with crumbled bacon and shredded mozzarella cheese.

Drizzle ranch dressing across the top.

4 Bake It:

5 Slice & Serve:

? Tips for Success:

Don't overload the toppings-you want crisp crust, not soggy pizza.

Use warm mashed potatoes to spread more easily and cook evenly.

Broil the last 1-2 minutes for golden cheese, but watch it closely.

Let it rest a minute before slicing to keep toppings from sliding.

? Serving Suggestions:

? Beer Cheese Dip for a cheesy side

? Sheet Pan Quesadillas for a snack platter

? Dorito Casserole for a double-down dinner night

? Chocolate Chip Cookie Dough Brownie Bombs for dessert

? No-Bake Monster Cookie Energy Balls for post-dinner bites

? Storage & Reheating:

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

Reheat: Oven or air fryer preferred to keep the crust crispy.

Freeze: Freeze slices between parchment and reheat directly in oven at 375°F.

? More Recipes You'll Love:

## DIRECTIONS

1. **Preheat the Oven:** Preheat to 375°F (190°C). Line a baking sheet or pizza stone with parchment paper.
2. **Roll Out the Dough:** On a floured surface, roll out your pizza dough into a 12-14 inch round or rectangle. Transfer to your baking sheet.
3. **Add the Toppings:** Spread mashed potatoes evenly over the dough, leaving a slight edge.
4. **Sprinkle with crumbled bacon and shredded mozzarella cheese.**
5. **Drizzle ranch dressing across the top.**
6. **Bake It:** Bake for 12-15 minutes, or until the cheese is melted and bubbling and the crust is golden brown.
7. **Slice & Serve:** Let cool slightly, slice into squares or wedges, and serve warm.
8. **Optional:** Garnish with chives, green onions, or an extra ranch drizzle!
9. **? Tips for Success:** Don't overload the toppings-you want crisp crust, not soggy pizza.
10. **Use warm mashed potatoes to spread more easily and cook evenly.**
11. **Broil the last 1-2 minutes for golden cheese, but watch it closely.**
12. **Let it rest a minute before slicing to keep toppings from sliding.**
13. **? Serving Suggestions:** Pair this comfort-packed pizza with:
14. **? Beer Cheese Dip for a cheesy side**
15. **? Sheet Pan Quesadillas for a snack platter**

16. ? Dorito Casserole for a double-down dinner night
17. ? Chocolate Chip Cookie Dough Brownie Bombs for dessert
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21. Freeze: Freeze slices between parchment and reheat directly in oven at 375°F.
22. ? More Recipes You'll Love: For more indulgent, cheesy creations and easy weeknight comfort food:
23. Beer : Cheese Dip
24. Sheet : Pan Quesadillas
25. Dorito : Casserole

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/this-bacon-ranch-potato-pizza-is-what-comfort-food-dreams-are-made-of/>