

How to Make a Korean BBQ Pizza Pot Pie Packed with Bacon and Bold Flavor

Korean BBQ Bacon Pizza Pot Pie



OVEN
375°F

TIME
3 min

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INGREDIENTS

- 6 strips bacon, chopped
- 1 cup cooked Korean BBQ beef (bulgogi or short rib style)
- 1 tbsp sesame oil
- Salt and pepper, to taste
- 1 package pizza dough (store-bought or homemade)
- 1 cup shredded mozzarella cheese

? Ingredient Notes & Swaps:

Beef options: Use bulgogi-style beef or leftover Korean BBQ short ribs.

Dough hack: Use crescent roll dough or biscuit dough if pizza dough isn't handy.

No bacon? Swap with turkey bacon or a plant-based option.

Extra gooey: Add a layer of provolone or a spoonful of kimchi for a tangy twist.

??? Instructions:

Preheat oven to 375°F (190°C).

Cook the filling: In a skillet over medium heat, cook chopped bacon until crispy. Add Korean BBQ beef, stir in sesame oil, and season with salt and pepper. Cook for 2-3 minutes to combine flavors.

Line your baking dish: Roll out half the pizza dough and press into a greased pie or pot pie dish, letting some hang over the sides.

Assemble the layers: Fill the dish with the beef and bacon mixture. Sprinkle mozzarella cheese evenly on top.

Top and seal: Cover with the remaining dough, crimping the edges to seal. Cut a few small slits on top for steam to escape.

Bake: Place in the oven and bake for 20-25 minutes, or until the crust is golden brown and puffed.

Cool and serve: Let rest for 5 minutes before slicing. Garnish as desired.

? **Tips for Pizza Pot Pie Success:**

Don't skip the slits: Steam needs to escape or the crust may puff unevenly.

Crispier crust tip: Brush the top with olive oil or an egg wash before baking.

Double it up: Use a cast iron skillet or mini ramekins to make individual portions.

? **Serving Suggestions & Pairings:**

Dorito Casserole for a crunchy, spicy side

Sheet Pan Quesadillas for extra handheld fusion goodness

Cheesy Hot Dip to kick off the night

Crockpot Nacho Dip for melty magic alongside

Instant Pot Lasagna to round out your carb celebration

? **Storage & Leftovers:**

Refrigerate: Store covered in the fridge for up to 4 days.

Reheat: Warm slices in a 350°F oven for 10-15 minutes for best texture.

Freeze: Wrap individual slices tightly and freeze for up to 2 months.

? **More Recipes You'll Love:**

Dorito Casserole

DIRECTIONS

1. Preheat oven to 375°F (190°C).
2. Cook the filling: In a skillet over medium heat, cook chopped bacon until crispy. Add Korean BBQ beef, stir in sesame oil, and season with salt and pepper. Cook for 2-3 minutes to combine flavors.
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9. **Crispier crust tip:** Brush the top with olive oil or an egg wash before baking.
10. **Double it up:** Use a cast iron skillet or mini ramekins to make individual portions.
11. ? **Serving Suggestions & Pairings:** This pot pie is a full meal in itself, but here's how to build out your spread:
12. Dorito : Casserole for a crunchy, spicy side
13. Sheet : Pan Quesadillas for extra handheld fusion goodness

14. Cheesy : Hot Dip to kick off the night
15. Crockpot : Nacho Dip for melty magic alongside
16. Instant : Pot Lasagna to round out your carb celebration
17. ? Storage & Leftovers: Refrigerate: Store covered in the fridge for up to 4 days.
18. Reheat: Warm slices in a 350°F oven for 10-15 minutes for best texture.
19. Freeze: Wrap individual slices tightly and freeze for up to 2 months.
20. ? More Recipes You'll Love: Craving more creative comfort food? Try these:
21. Dorito : Casserole
22. Instant : Pot Lasagna
23. Sheet : Pan Quesadillas
24. Final Thoughts: This Korean BBQ Bacon Pizza Pot Pie is everything we love about fusion cooking-bold, cheesy, unexpected, and ridiculously satisfying. It's a mash-up that works for game night, date night, or anytime you want to shake up dinner in the best way possible.
25. Made it? Tag @chefmaniac with your pot pie pics! Got your own twist on the filling? Share it below-we're always here for more flavor.

SWAPS & NOTES

& Swaps Beef options: Use bulgogi-style beef or leftover Korean BBQ short ribs.

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

Original recipe: <https://chefmaniac.com/how-to-make-a-korean-bbq-pizza-pot-pie-packed-with-bacon-and-bold-flavor/>

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Extra gooey: Add a layer of provolone or a spoonful of kimchi for a tangy twist. ??? Instructions Preheat oven to 375°F (190°C).