

Stuffed to Perfection: Turkey Bacon Shepherd's Pie Calzones

Let's be honest-sometimes dinner needs a little drama, and these



OVEN
400°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Filling:

- 1 lb ground beef
- 1/2 cup chopped onion
- 1/2 cup frozen peas and carrots
- 4 slices cooked turkey bacon, chopped
- 1/2 tsp garlic powder
- 1/2 tsp thyme
- 1/2 tsp black pepper

Salt to taste

2 tbsp tomato paste

1/4 cup beef broth

For the Mashed Potatoes:

2 cups mashed potatoes (fresh or leftover)

1/2 cup shredded cheddar cheese

1 tbsp butter

Salt and pepper to taste

For the Dough:

1 lb pizza dough (homemade or store-bought)

1 egg, beaten (for egg wash)

Optional: chopped parsley or extra cheese for garnish

Ingredient Swaps & Notes:

Meat Options: Ground turkey or plant-based meat works too.

Veggie Boost: Add sautéed mushrooms or spinach for an extra layer.

Dough Alternative: Use crescent roll dough for a flakier crust.

Directions:

Tips for Success:

Seal It Tight: Crimp those edges well to avoid leaks.

Cool the Filling: Let your meat mixture cool slightly before assembling to prevent soggy dough.

Make Ahead: The filling and potatoes can be made a day ahead to save time.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

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

Freezer: Wrap calzones individually in foil and freeze for up to 2 months.

Reheat: Oven or air fryer keeps the crust crisp-microwave works in a pinch.

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DIRECTIONS

1. **1. Make the Filling:**In a skillet over medium heat, cook ground beef and onion until browned. Drain excess fat. Stir in peas and carrots, turkey bacon, garlic powder, thyme, pepper, and salt. Mix in tomato paste and beef broth. Simmer for 5 minutes, then let cool slightly.
2. **2. Prepare the Mashed Potatoes:**In a bowl, mix mashed potatoes with cheddar cheese, butter, salt, and pepper. Set aside.
3. **3. Preheat Oven:**Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
4. **4. Assemble the Calzones:**Divide pizza dough into 4 equal balls. Roll each into a 6-7 inch circle. On one half, layer filling, then mashed potatoes. Fold the other half over to form a half-moon. Seal edges with a fork.
5. **5. Bake to Golden Goodness:**Place calzones on the baking sheet. Brush tops with egg wash. Bake for 18-20 minutes until golden brown.
6. **6. Serve:**Let cool for a few minutes. Garnish with parsley or more cheese if desired.
7. **Tips for Success:** **Seal It Tight:** Crimp those edges well to avoid leaks.
8. **Cool the :** **Filling:** Let your meat mixture cool slightly before assembling to prevent soggy dough.
9. **Make :** **Ahead:** The filling and potatoes can be made a day ahead to save time.
10. **Serving Suggestions and Pairings:** Pair these hearty calzones with a refreshing side salad or something fun like Walking Taco Bar. For dessert, try a bite of Edible Cookie Dough or warm Copycat Neiman Marcus

Chocolate Chip Cookies.

11. Storage and Leftover Tips: Fridge: Store in an airtight container for up to 3 days.
12. Freezer: Wrap calzones individually in foil and freeze for up to 2 months.
13. Reheat: Oven or air fryer keeps the crust crisp-microwave works in a pinch.
14. More Recipes You'll Love: Instant Pot Lasagna for a hands-off dinner
15. Caramel : Apple Nachos for a snackable sweet treat
16. Walking : Taco Bar for your next party spread
17. Final Thoughts: These Turkey Bacon Shepherd's Pie Calzones bring serious flavor wrapped in convenience. They're hearty, nostalgic, and perfect for any day you want dinner to be both fun and fulfilling. Let me know how yours turn out-and tag us with your calzone creations!
18. Craving more creative comfort food? Follow along for recipes that remix the classics with a twist.

SWAPS & NOTES

Meat Options: Ground turkey or plant-based meat works too.

Veggie Boost: Add sautéed mushrooms or spinach for an extra layer.

Dough Alternative: Use crescent roll dough for a flakier crust.

Make the Filling: In a skillet over medium heat, cook ground beef and onion until browned.

TIPS FOR SUCCESS

Seal It Tight: Crimp those edges well to avoid leaks.

Cool the Filling: Let your meat mixture cool slightly before assembling to prevent soggy dough.

Make Ahead: The filling and potatoes can be made a day ahead to save time.

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

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