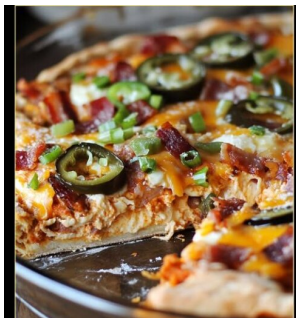


Cheesy Pretzel Crust Nachos with Turkey Bacon & Jalapeños

Get ready for a flavor storm that's truly one-of-a-kind: the



OVEN
425°F

TIME
12-15 min

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INGREDIENTS

- 1 tube refrigerated pretzel dough or pizza dough (pre-made makes this super easy!)
- 1 tbsp baking soda (for that classic pretzel effect)
- 1 egg, beaten (for egg wash)
- 1 cup shredded cheddar cheese
- 1/2 cup shredded Monterey Jack cheese
- 5 slices cooked turkey bacon, chopped
- 1/2 cup pickled jalapeños (adjust to your spice preference!)
- 1/4 cup sliced black olives (optional, but a great addition)
- 1/4 cup chopped green onions
- 1/2 cup sour cream
- 1/4 cup salsa
- 1 tbsp melted butter
- Coarse salt for sprinkling
- Non-stick spray or parchment paper

DIRECTIONS

1. Let's get this fantastic fusion dish assembled and ready for the oven!
2. Preheat the : Oven: Preheat your oven to 425°F (220°C). Line a large baking sheet with parchment paper and lightly spray with non-stick cooking spray. This will prevent sticking and make cleanup a breeze.
3. Shape the : Pretzel Crust Base: Roll out the refrigerated dough onto your prepared baking sheet. You want a large, flat round or rectangle, about 1/2 inch thick. You can use your hands to press and shape it or a rolling pin for a more even surface.
4. Prepare : Baking Soda Wash: In a small bowl, dissolve 1 tablespoon of baking soda in 2 tablespoons of hot water. This baking soda solution is what gives the dough that characteristic pretzel flavor and deep golden-brown crust. Using a pastry brush, evenly brush this solution over the entire surface of the rolled-out dough.
5. Add : Toppings: Evenly sprinkle the shredded cheddar and Monterey Jack cheeses over the dough, making sure to cover most of the surface. Then, artfully scatter the chopped cooked turkey bacon, pickled jalapeños, and sliced black olives (if using) over the cheese. Finish with a generous sprinkle of chopped green onions.
6. Bake: In a separate small bowl, whisk the egg. Brush the exposed edges of the dough (the "crust" area) with the beaten egg. This will help them turn golden brown and slightly crispy. Sprinkle coarse salt liberally over the egg-washed edges. Place the baking sheet in the preheated oven and bake for 12-15 minutes, or until the pretzel crust is golden brown and cooked

through, and the cheese is beautifully melted, bubbly, and slightly browned.

7. Garnish and : Serve: Remove the nacho blizzard from the oven and let it cool slightly on the baking sheet for a few minutes. This allows the cheese to set a bit. Drizzle generously with sour cream and spoon over salsa before slicing into nacho-style wedges or squares. Serve immediately and watch it disappear!

SWAPS & NOTES

Dough: While refrigerated pretzel dough is ideal, store-bought pizza dough works perfectly and is widely available.

You can also use homemade dough if you prefer.

Bacon: Feel free to use regular pork bacon if that's your preference.

Just ensure it's cooked crispy and crumbled.

TIPS FOR SUCCESS

Don't Skip the Baking Soda Wash: This is crucial for achieving that authentic pretzel flavor and chewy texture in the crust.

Even Dough Thickness: Try to keep the dough thickness consistent for even baking.

Don't Overload: While it's a "blizzard," be mindful not to put too many toppings, which could make the crust soggy.

Hot & Fresh: This dish is best enjoyed straight out of the oven when the crust is warm and the cheese is perfectly melted.

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

Original recipe: <https://chefmaniac.com/cheesy-pretzel-crust-nachos-with-turkey-bacon-jalapenos/>