

Spicy Jalapeño Popper Pizza - Creamy, Cheesy, and Topped with Ranch

Spicy Jalapeño Popper Pizza with a Ranch Drizzle - The Ultimate Bold & Creamy Pizza



OVEN
400°F

TIME
18 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 pizza dough (store-bought or homemade)
- 1 cup cream cheese, softened
- $\frac{1}{2}$ cup sour cream
- 1 cup shredded sharp cheddar cheese
- 1 cup shredded mozzarella cheese
- 1-2 fresh jalapeños, sliced (remove seeds for less heat)
- 6 strips bacon, cooked and crumbled
- 1 tsp garlic powder
- 1 tsp onion powder
- $\frac{1}{2}$ tsp smoked paprika
- $\frac{1}{4}$ cup ranch dressing, for drizzling

How to Make Jalapeño Popper Pizza:

1 Prep the Base:

2 Mix the Spread:

3 Build the Pizza:

4 Bake:

5 Drizzle & Serve:

Tips for Perfect Pizza:

Tone it down: For less heat, remove all jalapeño seeds or use pickled jalapeños.

Make it crisp: Parbake your dough for 5 minutes before adding toppings if you like extra-crispy crust.

Double drizzle: Mix ranch with a bit of sriracha for a spicy ranch twist.

Make it a party tray: Use crescent roll dough in a rectangular sheet for jalapeño popper pizza bites.

Pairings & Serving Ideas:

Crisp beer or lemonade

A side of celery sticks (for that full popper vibe!)

Or served next to: Beer Cheese Dip

Cheesy Chicken Sliders

Totchos - Tater Tot Nachos

Cheesy Hot Dip

Dorito Casserole

Storage & Reheating:

Refrigerate leftovers in an airtight container for up to 3 days.

Reheat in a toaster oven or oven at 350°F for best texture.

Avoid microwaving if you want to keep that crust crisp.

More Cheesy, Crowd-Pleasing Recipes:

DIRECTIONS

1. **Prep the Base:** Preheat oven to 400°F (200°C). Roll out the pizza dough on a lightly greased baking sheet or pizza stone.
2. **Mix the Spread:** In a bowl, combine cream cheese, sour cream, cheddar, mozzarella, garlic powder, onion powder, and smoked paprika. Mix until smooth and creamy.
3. **Build the Pizza:** Spread the cheese mixture evenly over the pizza dough like frosting. Top with jalapeño slices and crumbled bacon.
4. **Bake:** Bake for 15-18 minutes, or until the cheese is bubbling and golden and the crust is crisp.
5. **Drizzle & Serve:** Remove from oven and let sit for a minute. Drizzle with ranch dressing, slice, and serve hot.
6. **Tips for Perfect Pizza:** Tone it down: For less heat, remove all jalapeño seeds or use pickled jalapeños.
7. **Make it crisp:** Parbake your dough for 5 minutes before adding toppings if you like extra-crispy crust.
8. **Double drizzle:** Mix ranch with a bit of sriracha for a spicy ranch twist.
9. **Make it a party tray:** Use crescent roll dough in a rectangular sheet for jalapeño popper pizza bites.
10. **Pairings & Serving Ideas:** This pizza pairs best with:
11. Crisp beer or lemonade
12. A side of celery sticks (for that full popper vibe!)
13. Or served next to: Beer Cheese Dip
14. Cheesy : Chicken Sliders
15. Totchos - Tater Tot Nachos

16. Cheesy : Hot Dip
17. Dorito : Casserole
18. Storage & Reheating: Refrigerate leftovers in an airtight container for up to 3 days.
19. Reheat in a toaster oven or oven at 350°F for best texture.
20. Avoid microwaving if you want to keep that crust crisp.
21. More Cheesy, Crowd-Pleasing Recipes: How I Turned a Sandwich into a Cheesy Hot Dip
22. Beer : Cheese Dip
23. Final Thoughts: If you're looking for the perfect bold-meets-creamy pizza, this Spicy Jalapeño Popper Pizza with Ranch Drizzle is the one. It's ooey, gooey, spicy, and packed with flavor in every bite-basically everything you want in a party food (or solo snack attack).
24. Made it? Tag @chefmaniac to show off your pizza masterpiece! ???

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

Original recipe: <https://chefmaniac.com/spicy-jalapeno-popper-pizza-creamy-cheesy-and-topped-with-ranch/>