

Turkey Bacon Cheddar Pizza Bombs: The Ultimate Cheesy Snack

Turkey Bacon Cheddar Stuffed Pizza Bombs



OVEN
400°F

TIME
18 min

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INGREDIENTS

- 1 lb pizza dough (store-bought or homemade)
- 6 slices turkey bacon, cooked and chopped
- 1 cup shredded cheddar cheese
- ¾ cup shredded mozzarella cheese
- ¾ cup pizza sauce (plus more for dipping)
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- 2 tbsp melted butter (for brushing)
- Optional: grated Parmesan and chopped parsley for garnish

DIRECTIONS

- 1.** Preheat Oven: Preheat to 400°F and line a baking sheet with parchment paper.
- 2.** Prepare the Filling: In a bowl, mix chopped turkey bacon, cheddar, and mozzarella.
- 3.** Divide and Flatten the Dough: Cut pizza dough into 12 equal pieces. Flatten each into a round disk about 3 inches wide.
- 4.** Stuff and Seal: Spoon 1 tsp of pizza sauce and a heaping tablespoon of filling into each dough round. Fold and pinch tightly to seal, forming a ball. Place seam-side down on the baking sheet.
- 5.** Brush and Season: Brush each bomb with melted butter. Sprinkle with garlic powder, Italian seasoning, and optional Parmesan.
- 6.** Bake: Bake for 15-18 minutes or until puffed and golden. Garnish with parsley and serve warm with extra pizza sauce for dipping.

SWAPS & NOTES

Cheese : Add pepper jack for a spicy twist or use all mozzarella for a more traditional pizza feel.

Bacon : Use regular or veggie bacon if preferred.

Dough : Crescent roll or biscuit dough works in a pinch-just adjust bake time.

TIPS FOR SUCCESS

Seal tightly to prevent leaks while baking.

Don't overfill -a spoonful is enough.

Chill the dough slightly if it's too sticky to work with.

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

Original recipe: <https://chefmaniac.com/turkey-bacon-cheddar-pizza-bombs-the-ultimate-cheesy-snack/>