

Bacon Cheeseburger Pizza: The Ultimate Comfort Food Mashup

1 cup shredded mozzarella cheese



OVEN
425°F

TIME
15-20 min

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INGREDIENTS

- 1 pre-made pizza dough
- 1/2 cup pizza sauce
- 1 cup shredded mozzarella cheese
- 1/2 cup cooked and crumbled bacon
- 1/2 cup cooked ground beef
- 1/4 cup diced onions
- 1/4 cup diced tomatoes
- 1/4 cup sliced pickles
- 1/4 cup shredded cheddar cheese

Swaps and Notes:

Pizza Dough: A pre-made pizza dough is a fantastic shortcut. You can also use a homemade dough, a flatbread, or a store-bought crust.

Ground Beef: This recipe is perfect for using up leftover cooked ground beef. For a leaner option, you can use ground turkey.

Bacon: A thick-cut bacon will give you a heartier flavor and texture. Cook it to your desired crispiness and be sure to crumble it finely.

Cheese: The combination of mozzarella and cheddar gives you a perfect melt and great flavor. You can use any cheese blend you love, but make sure it's a good melting cheese.

Sauce: A simple pizza sauce is perfect here. You could also use a white garlic sauce or a tangy BBQ sauce for a different flavor profile.

Step-by-Step Instructions:

Preheat and Prep: Preheat your oven to 425°F (220°C). Roll out the pizza dough onto a baking sheet.

Assemble the Pizza: Spread the pizza sauce evenly over the dough, leaving a small border for the crust. Sprinkle the mozzarella cheese over the sauce. Top with the cooked bacon and ground beef. Add the diced onions, tomatoes, and pickles. Sprinkle the shredded cheddar cheese over the top.

Bake: Bake in the preheated oven for 15-20 minutes, or until the crust is golden brown and the cheese is melted and bubbly.

Finish and Serve: Remove the pizza from the oven. Let it cool for a few minutes before slicing and serving.

Tips for Success:

Don't Overload: While it's tempting to pile on the toppings, be careful not to add too much. A moderate amount ensures the pizza cooks evenly and the crust doesn't get soggy.

Use a Hot Oven: A hot oven is crucial for a crispy crust and a perfectly cooked pizza.

Cook the Meat First: Make sure your ground beef and bacon are fully cooked before adding them to the pizza.

Serve Immediately: Pizza is always best served hot and fresh from the oven while the cheese is still gooey.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 600 kcal

Carbohydrates: 50g

Protein: 30g

Fat: 30g

Saturated Fat: 15g

Cholesterol: 70mg

Sodium: 900mg

Fiber: 3g

DIRECTIONS

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2. **Assemble the : Pizza:** Spread the pizza sauce evenly over the dough, leaving a small border for the crust. Sprinkle the mozzarella cheese over the sauce. Top with the cooked bacon and ground beef. Add the diced onions, tomatoes, and pickles. Sprinkle the shredded cheddar cheese over the top.
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8. **Serve : Immediately:** Pizza is always best served hot and fresh from the oven while the cheese is still gooey.
9. **Serving Suggestions and Pairings:** This Bacon Cheeseburger Pizza is a meal in itself. It's rich, savory, and incredibly satisfying. You can serve it with a simple side salad to add some freshness. For a

fun, party spread, it would go perfectly with other crowd-pleasing foods like a crockpot nacho dip or a platter of easy cheesy chicken sliders.

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16. Sodium: 900mg
17. Fiber: 3g
18. Sugar: 5g
19. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
20. Storage and Leftover Tips: Leftovers of this pizza are fantastic! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm individual slices in the microwave or place them in a hot oven (350°F / 175°C) until heated through.
21. More Recipes You'll Love: If you enjoy easy, cheesy, and satisfying comfort foods, you might also like these other recipes:
22. This : Dorito Casserole is my favorite weeknight dinner shortcut
23. These : Totchos are my favorite party food hack: tater tot nachos for the win
24. This : Walking Taco Bar is my favorite no-fuss way to feed a crowd
25. Final Thoughts: This Bacon Cheeseburger Pizza is a perfect example of a new classic. It's a simple, clever mashup that delivers on big, comforting flavor every single time. It's a fun and easy way to get a fantastic meal on the table, and it's guaranteed to become a new favorite in your home.

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