

Chicken Bacon Ranch Stromboli That's Cheesy, Golden, and Perfect for Sharing

1 tube refrigerated pizza dough, about 8 to 14 ounces



OVEN
375°F

TIME
40 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 tube refrigerated pizza dough, about 8 to 14 ounces
1/2 cup ranch dressing
2 cups shredded cooked chicken or rotisserie chicken
1/2 cup cooked bacon, chopped or bacon bits
1 1/2 to 2 cups shredded mozzarella cheese
Optional: 1 egg, beaten, for brushing the top
Optional: Italian seasoning, garlic powder, salt, and pepper to taste

DIRECTIONS

1. Preheat your oven to 375°F to 400°F and line a baking sheet or lightly grease a pan.
2. Roll the pizza dough into a rectangle on a lightly floured surface.
3. Spread the ranch dressing over the dough, leaving a small border around the edges.
4. Sprinkle the shredded chicken evenly over the ranch.
5. Add the chopped bacon.
6. Top with the shredded mozzarella cheese.
7. Season lightly with black pepper, garlic powder, or Italian seasoning if using.
8. Starting from the long side, roll the dough up tightly into a log.
9. Pinch the seam and ends closed.
10. Place seam-side down on the prepared baking sheet.
11. Brush with beaten egg if using.
12. Cut a few small slits in the top to vent.
13. Bake until golden brown and cooked through, about 20 to 25 minutes.
14. Let it rest a few minutes before slicing and serving.

SWAPS & NOTES

Most matched versions use mozzarella, but at least one also uses cheddar, so either works depending on whether you want a stretchier melt or a sharper finish.

Ranch stays central to the recipe, though some versions keep extra on the side for dipping instead of putting more inside

the roll.

A few also add garlic powder, Italian seasoning, or an egg wash on top for extra color and flavor.

Rotisserie chicken is the easiest option here because it already has good flavor and shreds easily.

TIPS FOR SUCCESS

The versions I found are all pretty restrained on the filling amounts, which helps the roll stay sealed and bake evenly instead of bursting open.

Let it rest briefly after baking before slicing.

That gives the melted cheese a moment to settle and helps you get cleaner slices.

An egg wash is also worth using if you want a shinier, more golden crust, since some of the matched versions include it specifically for that finish.

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

Original recipe: <https://chefmaniac.com/chicken-bacon-ranch-stromboli-thats-cheesy-golden-and-perfect-for-sharing/>