# Pizza Burger Pie - A Cheesy, Meaty, Crowd-Pleasing Dinner

When pizza meets a juicy cheeseburger, something magical happens-and this

| OVEN | TIME | PRINT | SAVE |
|---|---|---|---|
| 375℉ | 25 min | Recipe Card | PDF |

## INGREDIENTS

- 500g ground beef
- 1 tube refrigerated pizza dough
- 1 cup pizza sauce
- 1 cup shredded mozzarella cheese
- ‰ tsp garlic powder
- ‰ tsp Italian seasoning
- Salt and pepper, to taste

## DIRECTIONS

1. Preheat the Oven: Preheat oven to 190℃ (375℉).
2. Lightly grease a 9-inch pie dish or similar baking pan.
3. Cook the Beef: In a skillet over medium heat, brown the ground beef, breaking it apart as it cooks.
4. Season with garlic powder, : Italian seasoning, salt, and pepper.
5. Drain excess fat and set aside.
6. Assemble the Pie: Roll out the pizza dough and press it into the pie dish, covering the bottom and sides.
7. Spread pizza sauce evenly over the dough base.
8. Layer with the cooked beef, then top with shredded mozzarella.
9. Gently fold the edges of the dough over the filling to form a rustic edge.
10. Bake: Bake for 20-25 minutes, or until the crust is golden and the cheese is melted and bubbly.
11. Rest & Serve: Let the pie cool for 5 minutes before slicing.
12. Serve warm with a side salad or dipping sauce, and enjoy!

## SWAPS & NOTES

Cheese it up : Use a mix of mozzarella, cheddar, or provolone for more depth.

Add veggies : SautØed onions, bell peppers, or mushrooms work great layered with the meat.

Spice it up : Add crushed red pepper flakes or diced jalapeæos to the beef for heat.

Crescent roll dough or homemade dough are great substitutes.

## TIPS FOR SUCCESS

Don’t overfill the pie-keep your layers even to avoid soggy crust.

Let it rest before slicing to help it set and hold its shape.

For a crispier bottom crust, prebake the dough for 5 minutes before adding toppings.

**More recipes: ChefManiac.com**

Original recipe: https://chefmaniac.com/pizza-burger-pie-a-cheesy-meaty-crowd-pleasing-dinner/