

Crab Rangoon Pizza - Your New Favorite Takeout-Inspired Twist

A Cheesy, Creamy, Seafood-Inspired Twist on Pizza Night



OVEN
425°F

TIME
25 min

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INGREDIENTS

- 1 pre-made pizza crust (store-bought or homemade)
- 2 tbsp butter, melted
- 8 oz cream cheese, softened
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp soy sauce
- ¼ tsp sesame oil (optional, but adds depth)
- 1 cup cooked crab meat, flaked
- 1½ cups shredded mozzarella cheese
- ... cup chopped green onions, plus extra for garnish
- Optional: red pepper flakes or sriracha for heat

DIRECTIONS

1. **Prep the Oven and Crust:** Preheat oven to 425°F (220°C). Place pizza crust on a baking sheet or pizza stone. Brush edges of the crust with melted butter for a golden, flavorful finish.
2. **Make the Creamy Base:** In a bowl, combine cream cheese, garlic powder, onion powder, soy sauce, and sesame oil. Mix until smooth.
3. **Assemble the Pizza:** Spread the cream cheese mixture over the crust, leaving a small border around the edges. Top evenly with shredded mozzarella, flaked crab meat, and chopped green onions.
4. **Bake:** Bake for 12-15 minutes, until the cheese is bubbly and the crust is golden.
5. **Garnish and Serve:** Let the pizza cool for 2-3 minutes. Garnish with extra green onions, red pepper flakes, or a drizzle of sriracha for some heat. Slice and serve!

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

Original recipe: <https://chefmaniac.com/crab-rangoon-pizza-your-new-favorite-takeout-inspired-twist/>