

The Best Homemade Pizza Recipe with Ground Beef and Pepperoni

Homemade Cheese and Pepperoni Pizza: A Crispy, Cheesy Classic



OVEN
475°F

TIME
10 min

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INGREDIENTS

For the Dough:

- 2½ cups all-purpose flour
- 1 packet (2¼ teaspoons) instant yeast
- ¾ cup warm water
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1 teaspoon sugar

For the Toppings:

- 1 cup pizza sauce
- 1½ cups grated mozzarella cheese
- ½ cup cooked ground beef
- ½ cup sliced pepperoni
- ¼ cup chopped green onions (optional)

Ingredient Swaps & Tips:

No instant yeast? Use active dry yeast and let it proof 10 minutes before adding other ingredients.

Want it spicier? Add red pepper flakes or spicy Italian sausage.

No pizza pan? Use a baking sheet or cast iron skillet for a rustic crust.

Cheese blend: Mix in cheddar, provolone, or gouda for flavor depth.

Step-by-Step Instructions:

1. Make the Dough:
2. Preheat the Oven:
3. Roll Out the Dough:

4. Add the Toppings:

5. Bake to Golden Perfection:

6. Slice & Serve:

Tips for Pizza Night Success:

Preheat your oven well for an evenly cooked, crispy crust.

Don't overload toppings. Too many can make the crust soggy.

Brush the edges with olive oil before baking for extra crispiness and color.

Double the dough. Freeze half for future pizza nights.

What to Serve With It:

Beer Cheese Dip - the ultimate dunking companion

Sheet Pan Quesadillas - easy, cheesy party food

Dorito Casserole - over-the-top comfort to match the vibe

Chicken Enchiladas - another great main for feeding a hungry group

DIRECTIONS

1. **Make the Dough:** In a mixing bowl, stir warm water, sugar, and yeast. Let sit for 5 minutes to foam. Add flour, salt, and olive oil. Mix and knead until smooth (about 5-7 minutes). Cover and let rise for 1 hour or until doubled in size.
2. **Preheat the Oven:** Preheat oven to 475°F (245°C). Lightly grease a pizza pan or line with parchment.
3. **Roll Out the Dough:** Punch down risen dough and roll out into a circle or rectangle to your desired thickness. Transfer to your prepared pan.
4. **Add the Toppings:** Spread pizza sauce evenly over dough. Top with mozzarella, then scatter on ground beef and pepperoni. Add green onions if using.
5. **Bake to Golden Perfection:** Bake for 12-15 minutes, or until cheese is bubbly and crust is golden brown.
6. **Slice & Serve:** Let cool for a minute, slice it up, and enjoy immediately!
7. **Tips for Pizza Night Success:** Preheat your oven well for an evenly cooked, crispy crust.
8. **Don't overload toppings.** Too many can make the crust soggy.
9. **Brush the edges with olive oil** before baking for extra crispiness and color.
10. **Double the dough.** Freeze half for future pizza nights.
11. **What to Serve With It:** This pizza pairs perfectly with fun, cheesy sides and crowd-pleasing dips:
12. **Beer :** Cheese Dip - the ultimate dunking companion
13. **Sheet :** Pan Quesadillas - easy, cheesy party food
14. **Dorito :** Casserole - over-the-top comfort to match the vibe

15. Chicken : Enchiladas - another great main for feeding a hungry group
16. Cheesy : Hot Dip - a perfect starter for any pizza party
17. Storage & Leftovers: Fridge: Wrap leftovers in foil or place in an airtight container for up to 3 days.
18. Reheat: Best in a toaster oven or skillet to retain crispiness.
19. Freezer: Freeze slices on a baking sheet, then store in freezer bags up to 2 months.
20. More Cheesy Comforts You'll Love: Sheet Pan Quesadillas
21. Beer : Cheese Dip
22. Dorito : Casserole
23. Final Thoughts: This Homemade Cheese and Pepperoni Pizza is pure comfort food. It's got that crispy crust, gooey cheese pull, and just the right amount of salty meatiness to satisfy your biggest cravings. Whether it's pizza night with the family or a solo Friday-night-in, this one hits the spot every single time.
24. ? Loved it? Drop your favorite topping combos in the comments, or tag @chefmaniac to show off your masterpiece. And don't forget to follow us for more cheesy creations and comfort food wins!

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

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