

Pepperoni Pizza Pie: A Cheesy, Meaty Mashup in a Flaky Crust

This Pepperoni Pizza Pie Is Everything You Love in One Slice



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 1 pre-made pie crust (refrigerated or frozen, thawed)
- 1 lb ground beef
- 1 cup pizza sauce
- 1 1/2 cups shredded mozzarella cheese
- 20 slices pepperoni
- 1/2 teaspoon Italian seasoning
- Salt & pepper to taste

DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 375°F (190°C). Lightly grease a 9-inch pie dish or spray with nonstick cooking spray.
- 2.** Cook the Ground Beef: In a skillet over medium heat, cook the ground beef until browned. Drain excess fat. Season with salt, pepper, and Italian seasoning.
- 3.** Build the Pizza Pie Layers: Press the pie crust into the dish and crimp the edges if desired.
- 4.** Spread a thin layer of pizza sauce on the bottom.
- 5.** Add half the ground beef, sprinkle a layer of mozzarella, then add a few pepperoni slices.
- 6.** Repeat with the remaining beef, cheese, and pepperoni.
- 7.** Finish with extra cheese and pepperoni on top for the perfect pizza finish.
- 8.** Bake: Bake for 25-30 minutes, or until the crust is golden brown and the cheese is bubbly and starting to brown.
- 9.** Cool and Serve: Let the pie rest for 5-10 minutes before slicing. This helps the layers set.

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

Original recipe: <https://chefmaniac.com/pepperoni-pizza-pie-a-cheesy-meaty-mashup-in-a-flaky-crust/>