

Old-School Cafeteria Pizza Recipe - Nostalgic, Cheesy & Easy

The Classic School Cafeteria Pizza - Nostalgic, Cheesy, and So Satisfying



OVEN
475°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Pizza:

1 pound pizza dough (homemade or store-bought)

$\frac{1}{2}$ cup pizza sauce

2 cups shredded mozzarella cheese

$\frac{1}{2}$ pound ground beef, cooked and drained

$\frac{1}{4}$ cup diced pepperoni

For Seasoning:

$\frac{1}{2}$ teaspoon dried oregano

$\frac{1}{2}$ teaspoon garlic powder

Salt and pepper, to taste

Ingredient Swaps & Notes:

Pizza Dough: Store-bought dough works great, but if you're feeling ambitious, go homemade.

Ground Beef: Sub with sausage or skip it for a vegetarian version.

Pepperoni: Use turkey pepperoni or chopped salami for variation.

Cheese: Mozzarella is classic, but you can add provolone or cheddar for a twist.

Step-by-Step Instructions:

1 Preheat & Prep:

2 Roll Out the Dough:

3 Add Sauce & Toppings:

4 Bake to Perfection:

5 Slice & Serve:

Pro Tips for Success:

Extra Crispy? Prebake the crust for 5 minutes before adding sauce and toppings.

Even Cheese Melt? Let the cheese come to room temp before sprinkling.

Cheese Pull Magic? Add a layer of mozzarella beneath and above the toppings.

Serving Suggestions & Pairings:

Beer Cheese Dip

Sheet Pan Quesadillas

Instant Pot Lasagna

Chicken Enchiladas

Dorito Casserole

Storage & Reheating:

Fridge: Store leftovers in an airtight container for up to 4 days.

Reheat: Toast in the oven or air fryer for 5-7 minutes at 375°F.

Freeze: Freeze slices between parchment paper for quick meals later. Reheat from frozen at 400°F for 10-12 minutes.

DIRECTIONS

1. **Preheat & Prep:** Preheat your oven to 475°F (245°C). Lightly grease a standard baking sheet (about 13x18 inches).
2. **Roll Out the Dough:** On a floured surface, roll the dough into a large rectangle to fit your baking sheet. Transfer the dough to the greased sheet and press it into the corners.
3. **Add Sauce & Toppings:** Spread pizza sauce evenly across the dough, leaving a ½-inch border. Sprinkle shredded mozzarella all over. Top with ground beef, diced pepperoni, and season with oregano, garlic powder, salt, and pepper.
4. **Bake to Perfection:** Bake for 12-15 minutes, or until the crust is golden brown and the cheese is bubbling and starting to brown.
5. **Slice & Serve:** Let the pizza cool for 2-3 minutes before slicing into rectangles—just like the cafeteria used to do. Serve hot!
6. **Pro Tips for Success:** Extra Crispy? Prebake the crust for 5 minutes before adding sauce and toppings.
7. **Even : Cheese Melt?** Let the cheese come to room temp before sprinkling.
8. **Cheese : Pull Magic?** Add a layer of mozzarella beneath and above the toppings.
9. **Serving Suggestions & Pairings:** Pair this pizza with:
10. **Beer :** Cheese Dip
11. **Sheet :** Pan Quesadillas
12. **Instant :** Pot Lasagna
13. **Chicken :** Enchiladas
14. **Dorito :** Casserole

15. Don't forget a chilled soda or nostalgic milk carton to complete the cafeteria vibe!
16. Storage & Reheating: Fridge: Store leftovers in an airtight container for up to 4 days.
17. Reheat: Toast in the oven or air fryer for 5-7 minutes at 375°F.
18. Freeze: Freeze slices between parchment paper for quick meals later. Reheat from frozen at 400°F for 10-12 minutes.
19. More Recipes You'll Love: If you're into comfort classics and big batch meals:
20. Final Thoughts: This Classic School Cafeteria Pizza brings back all the good vibes from lunchtime nostalgia, with a golden, cheesy finish that's impossible to resist. It's perfect for sharing, snacking, or making with the kids for a trip down memory lane.
21. Try it out, and tag your slab slices with @ChefManiac! For more comfort food favorites, visit ChefManiac.com.

SWAPS & NOTES

Pizza Dough : Store-bought dough works great, but if you're feeling ambitious, go homemade.

Ground Beef : Sub with sausage or skip it for a vegetarian version.

Pepperoni : Use turkey pepperoni or chopped salami for variation.

Cheese : Mozzarella is classic, but you can add provolone or cheddar for a twist.

TIPS FOR SUCCESS

Prebake the crust for 5 minutes before adding sauce and toppings.

Let the cheese come to room temp before sprinkling.

Add a layer of mozzarella beneath and above the toppings.

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

Original recipe: <https://chefmaniac.com/old-school-cafeteria-pizza-recipe-nostalgic-cheesy-easy/>