

Meatball Pizza: Homemade & Delicious Pizza Night Favorite

Get ready to transform your pizza night into an Italian-American feast with this incredible



OVEN
425°F

TIME
12-15 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

- 1 pound lean ground beef
- 1 large egg, lightly beaten
- $\frac{1}{2}$ cup grated Parmesan cheese
- $\frac{1}{2}$ cup panko breadcrumbs
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon dried basil
- $\frac{1}{2}$ teaspoon dried oregano
- 2 (16 ounce) pizza dough balls (store-bought or homemade)
- 1 Tablespoon olive oil
- 1 cup pizza sauce
- 1 pound shredded mozzarella cheese
- 1 teaspoon dried oregano
- $\frac{1}{2}$ teaspoon garlic powder
- Dried or fresh parsley, for garnish
- Grated Parmesan cheese

Swaps and Notes:

Ground Beef: Lean ground beef is recommended for the meatballs. You can also use a mix of beef and pork, or even ground turkey for a leaner option (though beef provides classic flavor).

Parmesan Cheese (Meatballs): Freshly grated Parmesan will offer the best flavor.

Panko Breadcrumbs: Panko creates a lighter, crispier meatball texture than regular breadcrumbs.

Herbs (Meatballs): Adjust basil and oregano to your preference. A pinch of red pepper flakes can add a subtle kick.

Pizza Dough: Store-bought fresh pizza dough from your grocery store's refrigerated section is a huge time-saver. You can also use frozen dough (thawed) or your favorite homemade recipe.

Pizza Sauce: Use a good quality jarred pizza sauce. Marinara sauce can also be used.

Shredded Mozzarella: Whole milk mozzarella tends to melt gooier than part-skim.

Optional Toppings: Feel free to add other pizza toppings you enjoy, such as sliced bell peppers, mushrooms, or black olives, directly onto the pizza before the final cheese layer.

DIRECTIONS

1. Let's get this delicious : Meatball Pizza baked to perfection!
2. **Preheat : Oven & Prep Meatball Pan:** Preheat your oven to 425°F (220°C). Line a standard baking sheet (sheet tray) with parchment paper. Set it aside.
3. **Mix : Meatball Ingredients:** In a large mixing bowl, combine the lean ground beef, lightly beaten large egg, ½ cup grated Parmesan cheese, ¼ cup panko breadcrumbs, 1 teaspoon garlic powder, 1 teaspoon onion powder, ½ teaspoon black pepper, ½ teaspoon dried basil, and ½ teaspoon dried oregano. Use your hands (it's the best tool here!) to gently but thoroughly combine all the ingredients until well mixed. Be careful not to overmix, as this can make the meatballs tough.
4. **Form & : Bake Meatballs:** Roll 2 tablespoons of the meat mixture into a uniform ball and place it on the prepared parchment-lined sheet tray. Ensure you leave some space between each meatball to allow them to cook evenly. Repeat with the remaining meat mixture. Bake the meatballs in the preheated oven for 12-15 minutes, or until they are golden brown on the outside and reach an internal temperature of 165°F (75°C). Let the cooked meatballs cool slightly while you prepare the pizza crust.
5. **Prepare : Pizza Crust (First Pizza):** Lightly spray a 14-inch pizza pan (or a large baking sheet if you don't have a round pan) with cooking spray. Add one of the pizza dough balls into the center of the pan. Gently stretch it out evenly to be the same size as the pan. If the dough shrinks back too much, let it rest for 5 minutes (this relaxes the gluten) before

attempting to stretch it again.

6. **Pre-: Bake Crust:** Use a fork to pierce the dough all over, which helps prevent large bubbles from forming. Brush $\frac{1}{2}$ tablespoon of olive oil evenly over the surface of the dough. Bake the crust in the preheated oven for 10 minutes until it is lightly browned and slightly firm. This pre-bake helps ensure a crispy crust.
7. **Prep : Meatballs for Topping:** While the crust is pre-baking, carefully cut the cooled meatballs in half. Set them aside.
8. **Assemble the : First Pizza:** Remove the pre-baked crust from the oven. Add $\frac{1}{2}$ cup of pizza sauce onto the dough and spread it out evenly, leaving about a half-inch border along the edge. Top with ... of the shredded mozzarella cheese. Arrange half of the sliced meatballs evenly over the cheese. Top with another ... of the shredded mozzarella cheese and sprinkle $\frac{1}{2}$ teaspoon of dried oregano and ... teaspoon of garlic powder on top for extra flavor.
9. **Bake : First Pizza:** Place the assembled pizza back into the oven. Bake for 10-12 minutes, or until the crust is golden brown and the cheese is melted, bubbly, and slightly browned in spots. Let the pizza sit for 5 minutes before cutting to allow the cheese to set.
10. **Repeat for : Second Pizza:** Repeat the entire process (steps 5-8) with the remaining pizza dough ball and ingredients to make a second delicious Meatball Pizza.

SWAPS & NOTES

Ground Beef: Lean ground beef is recommended for the meatballs.

You can also use a mix of beef and pork, or even ground turkey for a leaner option (though beef provides classic flavor).

Parmesan Cheese (Meatballs): Freshly grated Parmesan will offer the best flavor.

Panko Breadcrumbs: Panko creates a lighter, crispier meatball texture than regular breadcrumbs.

TIPS FOR SUCCESS

Don't Overmix Meatballs: Overmixing the meatball mixture can lead to tough meatballs.

Pre-Bake Crust: This step is crucial for preventing a soggy pizza crust, especially with a heavier topping like meatballs.

Even Meatball Sizing: Aim for similar-sized meatballs so they cook evenly.

Cutting them in half ensures they are manageable on the pizza.

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

Original recipe: <https://chefmaniac.com/meatball-pizza-homemade-delicious-pizza-night-favorite/>