

Pepperoni Pizza Pie: A Savory Twist on a Classic Favorite

If You Love Pizza, This Pepperoni Pizza Pie is a Must-Try



OVEN
375°F

TIME
10 mins

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INGREDIENTS

- 1 pre-made pie crust
- 1 lb ground beef
- 1 cup pizza sauce
- 1 ½ cups shredded mozzarella cheese
- 20 slices pepperoni
- ½ tsp Italian seasoning
- Salt & pepper to taste
- ½ cup sautéed mushrooms
- ... cup sliced black olives
- ½ tsp crushed red pepper flakes for heat
- ½ cup cooked crumbled sausage for extra meatiness

How to Make Pepperoni Pizza Pie:

1. Preheat the Oven:
2. Cook the Ground Beef:
3. Assemble the Pie:

First, I spread a thin layer of pizza sauce on the bottom of the crust.

Next, I add half of the cooked beef evenly over the sauce.

Then, I sprinkle a generous handful of mozzarella cheese on top.

A few slices of pepperoni go on next for that signature pizza taste.

4. Bake to Perfection:
5. Let It Cool & Serve:

My Tips for the Best Pizza Pie:

Use a deep-dish pie crust. If you like a thicker, more filling-packed pie, a deep-dish crust holds everything together nicely.

Try a mix of cheeses. While mozzarella is classic, adding a little Parmesan or provolone gives extra depth.

Brush the crust with garlic butter. For a flavorful touch, I mix melted butter with garlic powder and brush it over the crust before baking.

Make it crispy. If you like extra crispy pepperoni, add a few slices on top halfway through baking instead of at the start.

What to Serve with Pepperoni Pizza Pie:

A simple side salad - Something light, like a Caesar or Italian salad, balances the richness.

Garlic breadsticks - Because you can never have too much bread with pizza!

Marinara dipping sauce - A side of warm marinara makes a great dip for the crust.

Roasted veggies - If I want to add some greens, I serve it with roasted zucchini or broccoli.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

DIRECTIONS

- 1.** Preheat the Oven: First, I preheat my oven to 375°F (190°C) so it's ready to go once the pie is assembled.
- 2.** Cook the Ground Beef: In a skillet over medium heat, I brown the ground beef until fully cooked, breaking it apart with a spatula as it cooks. Once done, I drain any excess fat and season the beef with salt, pepper, and Italian seasoning for that classic pizza flavor.
- 3.** Assemble the Pie: I roll out the pre-made pie crust and fit it into a 9-inch pie dish, pressing it gently into place. Then, I start layering:
- 4.** First, I spread a thin layer of pizza sauce on the bottom of the crust.
- 5.** Next, I add half of the cooked beef evenly over the sauce.
- 6.** Then, I sprinkle a generous handful of mozzarella cheese on top.
- 7.** A few slices of pepperoni go on next for that signature pizza taste.
- 8.** I repeat the layering process once more, making sure to finish with cheese and a final layer of pepperoni on top.
- 9.** Bake to Perfection: Into the oven it goes! I bake the pie for 25-30 minutes, until the crust turns golden brown and the cheese is bubbly and slightly crisp on top.
- 10.** Let It Cool & Serve: Once out of the oven, I let the pie cool for about 5 minutes before slicing. This helps the layers set, making it easier to serve. Then, it's time to dig in!

11. My Tips for the Best Pizza Pie: Use a deep-dish pie crust. If you like a thicker, more filling-packed pie, a deep-dish crust holds everything together nicely.
12. Try a mix of cheeses. While mozzarella is classic, adding a little Parmesan or provolone gives extra depth.
13. Brush the crust with garlic butter. For a flavorful touch, I mix melted butter with garlic powder and brush it over the crust before baking.
14. Make it crispy. If you like extra crispy pepperoni, add a few slices on top halfway through baking instead of at the start.
15. What to Serve with Pepperoni Pizza Pie: This dish is filling on its own, but I like to serve it with:
16. A simple side salad - Something light, like a Caesar or Italian salad, balances the richness.
17. Garlic breadsticks - Because you can never have too much bread with pizza!
18. Marinara dipping sauce - A side of warm marinara makes a great dip for the crust.
19. Roasted veggies - If I want to add some greens, I serve it with roasted zucchini or broccoli.
20. FAQs (From My Kitchen to Yours): Q: Can I use a homemade pie crust?A: Absolutely! If you have the time, a buttery, flaky homemade crust makes this even better. Just be sure to pre-bake it slightly (about 5 minutes) before assembling.
21. Q: Can I make this ahead of time?A: Yes! You can assemble the pie a few hours ahead and keep it covered in the fridge until ready to bake. Just add an extra 5 minutes to the baking time.
22. Q: Can I make this vegetarian?A: Of course! Just swap out the ground beef for sautéed mushrooms, bell peppers, and spinach. You can also use plant-based meat crumbles.
23. Q: How do I store leftovers?A: Store leftovers in an airtight container in the fridge for up to 3 days. To reheat, bake at 350°F (175°C) for about 10 minutes or microwave for 1-2 minutes.
24. Why You'll Love This Recipe: This Pepperoni Pizza Pie takes everything you love about pizza and packs it into a delicious, easy-to-make dish. It's a fun twist that works for family dinners, potlucks, or game-day spreads. Plus, it's totally customizable-add your favorite toppings and make it your own!
25. Give this recipe a try, and let me know how it turns out. And if you come up with any creative variations, I'd love to hear about them!

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