

Homemade Pepperoni Pizza with Basil Oil: Classic & Flavorful Pizza Night!

Pepperoni Pizza with Basil Oil



OVEN
425°F

TIME
12-18 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 (13.8 oz) can refrigerated pizza crust (or your favorite homemade pizza dough)
 ¾ cup pizza sauce (your favorite brand)
 1 ¾ cups shredded mozzarella cheese
 3 oz pepperoni slices
 Optional: ½ tsp dried oregano or Italian seasoning
 ... cup extra virgin olive oil
 ... cup fresh basil leaves, packed
 Pinch of salt

DIRECTIONS

1. Prepare Basil Oil: In a small food processor or mini blender, combine the ... cup extra virgin olive oil, ... cup packed fresh basil leaves, and a pinch of salt. Blend until the basil is finely chopped and the oil is vibrant green. If it's too thick, add a tiny bit more olive oil. Set aside.
2. Prepare Pizza Crust: Preheat your oven to 425°F (220°C). Carefully unroll the refrigerated pizza crust onto a large baking sheet (you may want to line it with parchment paper first for easy cleanup). Stretch or press the dough into your desired pizza shape (rectangle or circle).
3. Assemble the Pizza: Evenly spread the ¾ cup pizza sauce over the entire pizza crust, leaving about a ½-inch border around the edges for the crust. If using, sprinkle with ½ teaspoon dried oregano or Italian seasoning. Sprinkle 1 ¾ cups shredded mozzarella cheese evenly over the sauce. Arrange the 3 oz pepperoni slices over the cheese.
4. Bake the Pizza: Place the baking sheet with the assembled pizza in the preheated oven. Bake for 12-18 minutes, or until the crust is golden brown and cooked through, and the cheese is melted, bubbly, and lightly browned. The exact time may vary based on your oven and crust thickness.
5. Drizzle & Serve: Remove the pizza from the oven. Let it cool for just a minute or two on the baking sheet. Generously drizzle the prepared basil oil over the hot pizza. Slice into squares or wedges and serve immediately. Enjoy your classic, elevated Pepperoni Pizza!

SWAPS & NOTES

Pizza Crust: A can of refrigerated pizza crust is a fantastic shortcut.

You can also use homemade pizza dough , a pre-baked pizza crust , or even a large flatbread (like naan or pita bread, adjusting baking time) if you prefer.

Pizza Sauce: Use your favorite pizza sauce .

Marinara sauce or even a light tomato puree seasoned with Italian herbs will work.

TIPS FOR SUCCESS

Fresh Basil for Oil: Use fresh basil for the basil oil; it's essential for the vibrant color and aromatic flavor.

Don't Over-Process Basil Oil: Blend just until smooth; over-processing can turn the oil bitter.

Hot Oven, Crispy Crust: Ensure your oven is fully preheated to get a crispy crust.

Don't Overload: While tempting, don't pile on too many toppings, as it can make the crust soggy or prevent even cooking.

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

Original recipe: <https://chefmaniac.com/homemade-pepperoni-pizza-with-basil-oil-classic-flavorful-pizza-night/>