

## Sicilian Sausage Pizza - A Hearty, Flavor-Packed Italian Classic!

Sicilian Sausage Pizza: A Slice of Italy in Every Bite!



**OVEN**  
**475°F**

**TIME**  
**10 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 pre-made pizza dough (store-bought or homemade)
- 1 cup pizza sauce
- 2 cups shredded mozzarella cheese
- 1 cup Italian sausage, cooked and crumbled
- 1/2 cup sliced bell peppers (red and green)
- 1/4 cup sliced black olives
- 1 teaspoon dried oregano
- Olive oil (for drizzling)

How to Make Sicilian Sausage Pizza:

1. Preheat the Oven:

Set your oven to 475°F (245°C). A hot oven ensures a crispy crust and perfectly melted cheese.

2. Roll Out the Dough:

On a lightly floured surface, roll out the pizza dough to your desired thickness.

For a more traditional Sicilian-style crust, roll it into a rectangle and place it on a greased baking sheet.

3. Add the Sauce:

Transfer the rolled-out dough onto a baking sheet or pizza stone.

Evenly spread 1 cup of pizza sauce over the dough, leaving a small border around the edges for the crust.

4. Sprinkle the Cheese:

Generously sprinkle shredded mozzarella over the sauce, covering it evenly.

5. Add the Toppings:

Evenly distribute the crumbled Italian sausage, sliced bell peppers, and black olives over the cheese.

6. Season for Extra Flavor:

Sprinkle dried oregano over the toppings for an extra herbaceous, authentic Sicilian touch.

7. Drizzle with Olive Oil:

Lightly drizzle olive oil over the pizza to enhance the flavors and create a golden, crispy crust.

8. Bake Until Golden & Bubbly:

Place the pizza in the preheated oven and bake for 12-15 minutes, or until: The cheese is melted and bubbly? The crust is golden brown

9. Slice & Serve!:

Remove the pizza from the oven and let it cool for a few minutes before slicing.

Cut into squares or slices and serve hot!

Pro Tips for the Best Sicilian Sausage Pizza:

Fun Variations to Try:

What to Serve with Sicilian Sausage Pizza:

FAQs About Sicilian Sausage Pizza:

A Hearty, Flavorful Pizza That Brings Sicily to Your Table!:

## DIRECTIONS

1. **Preheat the Oven:** Set your oven to 475°F (245°C). A hot oven ensures a crispy crust and perfectly melted cheese.
2. **Roll Out the Dough:** On a lightly floured surface, roll out the pizza dough to your desired thickness.
3. **For a more traditional : Sicilian-style crust,** roll it into a rectangle and place it on a greased baking sheet.
4. **Add the Sauce:** Transfer the rolled-out dough onto a baking sheet or pizza stone.
5. **Evenly spread 1 cup of pizza sauce over the dough,** leaving a small border around the edges for the crust.
6. **Sprinkle the Cheese:** Generously sprinkle shredded mozzarella over the sauce, covering it evenly.
7. **Add the Toppings:** Evenly distribute the crumbled Italian sausage, sliced bell peppers, and black olives over the cheese.
8. **Season for Extra Flavor:** Sprinkle dried oregano over the toppings for an extra herbaceous, authentic Sicilian touch.
9. **Drizzle with Olive Oil:** Lightly drizzle olive oil over the pizza to enhance the flavors and create a golden, crispy crust.
10. **Bake Until Golden & Bubbly:** Place the pizza in the preheated oven and bake for 12-15 minutes, or until: The cheese is melted and bubbly? The crust is golden brown
11. **Slice & Serve!:** Remove the pizza from the oven and let it cool for a few minutes before slicing.
12. **Cut into squares or slices and serve hot!**

13. Pro Tips for the Best Sicilian Sausage Pizza: ? Use Fresh Pizza Dough - Let store-bought dough rest at room temperature for 30 minutes before rolling for better elasticity.? Crispy Crust Hack - Brush the edges of the crust with olive oil before baking for an extra crispy finish.? Want More Heat? - Add a sprinkle of red pepper flakes for extra spice.? Make It Extra Cheesy - Mix parmesan or provolone with the mozzarella for a richer flavor.? For a Traditional Sicilian Style - Bake the pizza in a well-oiled, rimmed baking sheet for a thicker, airy crust.
14. Fun Variations to Try: ? Sicilian Mushroom Sausage Pizza - Add sautéed mushrooms for an earthy touch.? Four-Cheese Sicilian Pizza - Use mozzarella, provolone, parmesan, and ricotta for a cheesy explosion.? Spicy Sicilian Pizza - Add spicy Calabrian chiles or hot cherry peppers for a fiery kick.? Sweet & Savory Twist - Drizzle with hot honey after baking for a sweet-spicy contrast.
15. What to Serve with Sicilian Sausage Pizza: Pair your hearty, cheesy pizza with these delicious sides:
16. ? Classic Italian Salad - Crisp romaine, cherry tomatoes, red onions, and balsamic dressing.? Minestrone Soup - A warm, comforting starter to complement the pizza.? Garlic Breadsticks - Perfect for dipping into extra pizza sauce! ? A Bold Red Wine - Try a Chianti, Nero d'Avola, or Sangiovese to enhance the flavors.
17. FAQs About Sicilian Sausage Pizza: Q: Can I use homemade pizza dough?A: Absolutely! Homemade dough gives a more authentic taste and texture.
18. Q: What kind of sausage should I use?A: Spicy or sweet Italian sausage works best. Just cook and crumble it before adding to the pizza.
19. Q: Can I make this pizza ahead of time?A: Yes! Pre-bake the crust for 5-7 minutes, then add toppings and finish baking when ready to serve.
20. Q: How do I store leftovers?A: Store in an airtight container in the fridge for up to 3 days. Reheat in the oven at 375°F for 5-7 minutes for best results.
21. A Hearty, Flavorful Pizza That Brings Sicily to Your Table!: This Sicilian Sausage Pizza is the perfect balance of crispy crust, melty cheese, and bold Italian flavors. Whether you're making it for pizza night, a weekend dinner, or just to satisfy a pizza craving, it's guaranteed to impress.
22. Try it out and let me know-what's your favorite pizza topping? Drop a comment and share your pizza creations! ??

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

Original recipe: <https://chefmaniac.com/sicilian-sausage-pizza-a-hearty-flavor-packed-italian-classic/>