

## Pizza Cottage Cheese Bake: A High-Protein, Cheesy Dinner Everyone Will Love

Based on the original recipe, you will need:



**OVEN**  
**375°F**

**TIME**  
**50 min**

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### INGREDIENTS

- 2 cups full-fat cottage cheese
- 1.5 cups shredded mozzarella cheese, divided
- 1 cup pasta sauce, such as marinara or pizza sauce
- 3 large eggs
- 1 cup mixed pizza toppings, such as pepperoni, bell peppers, olives, or mushrooms
- 1 teaspoon dried oregano
- 1 teaspoon garlic powder

### DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 375°F. The source uses this temperature for even baking and a lightly golden top.
- 2.** Make the cheese mixture: In a mixing bowl, combine the cottage cheese, 1 cup of the mozzarella, eggs, oregano, and garlic powder. Mix until everything is well blended. This becomes the creamy, protein-packed base of the bake.
- 3.** Add the sauce: Spread the pasta sauce across the bottom of a baking dish. This creates a flavorful base layer and helps keep the bake moist.
- 4.** Assemble the bake: Pour the cottage cheese mixture evenly over the sauce. Then add your pizza toppings over the top and finish with the remaining mozzarella. The source also notes you can add another layer of sauce on top if desired.
- 5.** Bake: Bake for 30 to 35 minutes, until the cheese is melted and bubbly and the edges are slightly golden. Let it cool for a few minutes before cutting into squares.
- 6.** Serve warm: The original recipe suggests serving it warm, optionally with fresh herbs on top, plus a side salad or garlic bread.

### SWAPS & NOTES

The original recipe recommends full-fat cottage cheese for the creamiest texture, though it also notes low-fat can work. It also suggests marinara or pizza sauce and leaves the toppings open for customization.

That flexibility is one of the best things about this dish. You can keep it vegetarian with peppers, mushrooms, and olives, or go more classic with pepperoni.

## TIPS FOR SUCCESS

The source offers a few especially useful tips: use full-fat cottage cheese for the creamiest texture, do not overmix the cheese mixture, and let the bake cool slightly before slicing so it cuts more cleanly.

It also suggests adding fresh herbs just before serving if you want a brighter finish.

My biggest practical tip here is to choose toppings that do not release too much water.

If you use mushrooms or extra vegetables, a quick sauté first can help keep the bake from getting too wet.

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

Original recipe: <https://chefmaniac.com/pizza-cottage-cheese-bake-a-high-protein-cheesy-dinner-everyone-will-love/>