

Pepperoni Pizza Pie Recipe for an Easy Family Dinner

1 1/2 cups shredded mozzarella cheese



OVEN
375°F

TIME
25 to 30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pre-made pie crust
- 1 pound ground beef
- 1 cup pizza sauce
- 1 1/2 cups shredded mozzarella cheese
- 20 slices pepperoni
- 1/2 teaspoon Italian seasoning
- Salt, to taste
- Black pepper, to taste

DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 375°F (190°C).
- 2.** Cook the beef: In a skillet over medium heat, cook the ground beef until browned.
- 3.** Drain any excess fat.
- 4.** Season the beef with salt, black pepper, and : Italian seasoning.
- 5.** Prepare the crust: Place the pre-made pie crust into a pie dish.
- 6.** Spread a thin layer of pizza sauce on the bottom.
- 7.** Build the layers: Add a layer of the cooked beef.
- 8.** Sprinkle with some of the mozzarella cheese.
- 9.** Add a few slices of pepperoni.
- 10.** Repeat the layers: Repeat the layering process, finishing with mozzarella cheese and pepperoni on top.
- 11.** Bake: Bake for 25 to 30 minutes, or until the pie is golden and bubbly.
- 12.** Rest and serve: Let the pie cool slightly before slicing and serving.

SWAPS & NOTES

Ground beef gives this pizza pie a hearty, savory filling, but Italian sausage can also work if you want an even more pizza-shop style flavor.

A pre-made pie crust keeps the recipe easy and approachable, which is part of what makes it such a practical weeknight dinner.

Mozzarella is the natural choice for that classic pizza stretch and melt, but you could mix in a little provolone or cheddar if you want a slightly different cheese blend.

The pepperoni on top gives the pie its classic look and flavor, but you can always add a few favorite pizza toppings of your own if you want to customize it.

TIPS FOR SUCCESS

Drain the ground beef well so the pie does not become too greasy while baking.

Do not overload the pie with too much sauce, or the crust may soften more than you want.

Let the pie rest a few minutes before slicing so the cheese and filling settle and hold together better.

If the crust edges brown too quickly, loosely cover them with foil near the end of baking.

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

Original recipe: <https://chefmaniac.com/pepperoni-pizza-pie-recipe-for-an-easy-family-dinner/>