

## Deep Hamburger Beef Sausage and Pepperoni Pie: The Ultimate Meat Lover's Dinner

### Deep Hamburger Beef Sausage and Pepperoni Pie



**TIME**  
**1 to 2 min**

**METHOD**  
**Air fryer**

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#### INGREDIENTS

For the Filling:

- 1 pound ground beef
- 1/2 pound beef sausage
- 1 cup pepperoni slices
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 2 cups pizza sauce or marinara sauce
- 1 teaspoon Italian seasoning
- 1/2 teaspoon paprika
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt

For the Pie:

- 1 sheet pizza dough or pie dough
- 2 cups mozzarella cheese, shredded
- 1/2 cup Parmesan cheese, grated
- 1 tablespoon olive oil
- Butter or oil, for greasing the pan

#### DIRECTIONS

1. Preheat your oven to 190°C and grease a deep pie dish or small round baking pan.
2. In a large skillet, heat the olive oil over medium heat.
3. Add the chopped onion and minced garlic, then cook for 1 to 2 minutes until fragrant.
4. Add the ground beef and beef sausage. Cook until browned and fully cooked, breaking the meat apart as it cooks.
5. Season with salt, black pepper, paprika, and : Italian seasoning.
6. Stir in the pizza sauce or marinara sauce and let the mixture simmer for 4 to 5 minutes, until slightly thickened.
7. Press the dough into the prepared pan, covering the base and sides evenly.
8. Sprinkle a little mozzarella over the bottom of the crust.
9. Add a generous layer of the meat mixture.
10. Top with pepperoni slices, more mozzarella, and a little Parmesan.
11. Repeat lightly if needed, then finish with extra cheese and pepperoni on top.
12. Bake for 25 to 30 minutes, or until the crust is golden and the cheese is melted and bubbling.
13. Let the pie rest for 10 minutes before slicing and serving.
14. That resting time is important because it helps the layers settle and makes the slices easier to serve neatly.

## SWAPS & NOTES

This meat pie is easy to adapt depending on what you have available.

Pizza dough gives the pie a more chewy, pizzeria-style base, while pie dough creates a more buttery, classic crust.

Both work well, so it really depends on the texture you want.

You can also swap the beef sausage for Italian sausage if that's easier to find, or use turkey pepperoni if you want to lighten it up just a bit.

### TIPS FOR SUCCESS

One of the biggest keys to a great deep-dish meat pie is making sure the filling is thick enough before it goes into the crust.

Letting the sauce simmer for a few minutes helps concentrate the flavor and keeps the pie from getting soggy.

Another helpful tip is to pre-shred your cheese and distribute it evenly between the layers.

This helps the pie hold together better and ensures every bite gets some gooey cheese.

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

Original recipe: <https://chefmaniac.com/deep-hamburger-beef-sausage-and-pepperoni-pie-the-ultimate-meat-lovers-dinner/>