

Skip the Crust: These Pizza Bowls Are Saucy, Savory, and So Satisfying

How I Make Cheesy Pizza Bowls That Are Low-Carb, High-Flavor, and Totally Craveable



OVEN
400°F

TIME
30 min

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Recipe Card

SAVE
PDF

INGREDIENTS

- 1/2 pound lean ground turkey or ground beef
- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1 tablespoon Italian seasoning
- 1 cup cheddar cheese, grated
- 1/2 cup pizza sauce
- 4 small mushrooms, chopped
- 1/2 cup olives, sliced (use your favorite kind)
- 8 slices pepperoni
- 1/2 cup mozzarella cheese, grated
- Optional but tasty: chopped bell peppers and onions

DIRECTIONS

1. Preheat the : OvenI set the oven to 400°F so it's ready to finish things off with a melty, cheesy top.
2. Cook the : BaseIn a large skillet, I heat the olive oil over medium heat. I toss in the garlic, chopped peppers, and onions (if using), and sauté for about 30 seconds just to get the flavors going.
3. Add the : Meat and SeasoningNext, I crumble in the ground turkey or beef and cook for 5-6 minutes, stirring and breaking it apart until it's no longer pink. I stir in the Italian seasoning and let it cook for another minute to blend everything together.
4. Mix in the : Cheddar CheeseOnce the meat is fully cooked, I remove the skillet from heat and mix in the shredded cheddar cheese. It melts into the meat, making everything creamy and rich.
5. Layer with : Sauce and ToppingsI transfer the mixture into oven-safe ramekins or small bowls (or leave it in the skillet if it's oven-proof). I spread pizza sauce over the top, then layer on the chopped mushrooms, olives, and pepperoni slices.
6. Top with : Mozzarella and BakeI finish it off with a generous layer of mozzarella cheese, then bake for about 15 minutes-just until the cheese is melted, golden, and bubbling.
7. Serve : Hot and Satisfy That Pizza CravingI let them cool for a few minutes before digging in, and serve with a fork, maybe a little extra sauce on the side.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/skip-the-crust-these-pizza-bowls-are-saucy-savory-and-so-satisfying/>