

Treasure Barrel

Beef Pizza Pie

A comforting fusion dish blending pizza flavors with a classic pie structure—flaky crust, savory beef filling, and gooey cheese.

25 min Prep time	**35 min** Cook time	**1 h** Total time
6 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Crust

- [ ] 1 lb store-bought pizza dough, at room temperature
- [ ] 1 tbsp olive oil, for brushing
- [ ] 1 egg, beaten (for egg wash)

For the Filling

- [ ] 1 lb ground beef
- [ ] 1 medium onion, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 1 cup pizza sauce or marinara
- [ ] 1 tsp Italian seasoning
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper
- [ ] 1 1/2 cups shredded mozzarella cheese
- [ ] 1/4 cup grated Parmesan cheese

Optional Add-ins

- [ ] 1/2 cup sliced mushrooms
- [ ] 1/4 cup sliced black olives
- [ ] 1/4 cup chopped bell peppers

Instructions

1. Preheat oven to 375°F. Roll out the pizza dough on a floured surface to fit a 9-inch pie dish, with some overhang. Press it into the dish, trim excess, and prick the base with a fork. Bake for 8 minutes.
2. Meanwhile, heat olive oil in a skillet over medium. Cook onions until soft, about 5 minutes. Add garlic, cook 1 minute more.
3. Add ground beef, breaking it up. Cook until browned. Stir in Italian seasoning, salt, pepper, and pizza sauce. Simmer 5 minutes.
4. Spoon the beef mixture into the pre-baked crust. Top with mozzarella and Parmesan.
5. Roll out the remaining dough for the top crust. Place over filling, seal edges, and cut slits to vent. Brush with egg wash.
6. Bake 25-30 minutes until golden. Let stand 10 minutes before slicing.

Nutrition per serving

420 kcal	24 g	32 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Letting the dough come to room temperature makes it easier to handle.
- Don’t skip pricking the bottom crust—it prevents bubbling.
- For a crispier top, brush with olive oil instead of egg wash.