



# Pizza Pot Pie



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## Introduction

Pizza Pot Pie is a delightful and comforting dish that combines the best elements of pizza and a savory pot pie. This recipe is perfect for those who love the flavors of pizza but want to enjoy it in a different format. It features a flaky crust filled with all your favorite pizza toppings, making it a surefire hit for family dinners or casual gatherings.

## Detailed Ingredients with measures

- 1 pre-made pie crust
- 1 cup pizza sauce
- 1 ½ cups shredded mozzarella cheese
- ½ cup sliced pepperoni
- ½ cup diced bell peppers
- ½ cup sliced mushrooms
- ½ cup diced onions
- 1 teaspoon Italian seasoning
- Salt and pepper to taste

## Prep Time

The prep time for this Pizza Pot Pie is approximately 15 minutes. This allows you to gather your ingredients and prepare the filling before assembling the dish.

## Cook Time, Total Time, Yield

Cook time is around 30 minutes, giving the pie a perfect golden-brown crust. The total time, including prep and cook time, is about 45 minutes. This Potato Pot Pie yields 6 servings, making it a great option for sharing with friends and family.



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# Detailed Directions and Instructions

## Preheat the Oven

Preheat your oven to 425°F (220°C).

## Prepare the Pie Crust

Roll out the pie crust and fit it into a pie dish. Trim any excess crust hanging over the edges.

## Cook the Meat

In a large skillet, brown the ground beef over medium heat until fully cooked. Drain any excess fat.

## Add Vegetables

Add diced onions, bell peppers, and mushrooms to the skillet. Sauté until the vegetables are softened.

See also [Chicken Cordon Bleu Meatloaf](#)

## Incorporate Sauce

Stir in pizza sauce and seasonings. Allow the mixture to simmer for a few minutes.

## Assemble the Pie

Pour the meat and vegetable mixture into the prepared pie crust, spreading it evenly.

### **Add Cheese**

Sprinkle shredded mozzarella cheese over the filling.

### **Top with Second Crust**

Place a second pie crust over the top. Seal the edges by crimping them together. Cut slits to allow steam to escape.

### **Bake the Pie**

Place the pie in the preheated oven and bake for 25-30 minutes or until the crust is golden brown.

### **Cool and Serve**

Remove the pie from the oven and let it cool for a few minutes before slicing and serving.

## **Notes**

### **Variations**

Feel free to use different meats such as sausage or pepperoni for varied flavor.

### **Vegetarian Option**

You can substitute the ground beef with a plant-based meat alternative for a vegetarian version.

### **Storage**

Leftovers can be stored in the refrigerator for up to three days or frozen

for longer storage.

### Serving Suggestions

Consider serving with a side salad or garlic bread for a complete meal.



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# Cook techniques

### Making the Pie Crust

To achieve a flaky and delicious pie crust, carefully blend the flour and cold butter until the mixture resembles coarse crumbs. Then, slowly add ice water until the dough just comes together, making sure not to overwork it.

### Layering the Ingredients

When layering the ingredients in the pie, start with a base of protein (like chicken or sausage) followed by vegetables and then cover with the sauce. This ensures even distribution of flavors throughout the pie.

See also Buffalo Chicken Wonton Cups

### Baking the Pie

Preheat your oven properly before placing the pie inside. Bake until the crust is golden brown and the filling is bubbling, which typically requires monitoring the pie closely in the last few minutes to avoid over-baking.

### Finishing Touches

Once the pie is out of the oven, allow it to rest for several minutes. This resting time helps the filling to set, making it easier to slice and serve.

## FAQ

**Can I use store-bought pie crust?**

Yes, using a store-bought pie crust can save time and still yield a delicious result.

**What can I use as a filling besides chicken?**

You can use any cooked protein such as beef, pork, or even a meat substitute, along with your choice of vegetables.

**How do I store leftovers?**

Leftover pizza pot pie can be stored in the refrigerator in an airtight container for up to three days.

**Can I freeze the pizza pot pie?**

Yes, you can freeze the pie before baking. Just ensure it is wrapped tightly to prevent freezer burn.

**How do I reheat the pizza pot pie?**

Reheat the pie in the oven at 350°F until warmed through, to maintain the crust's texture.



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## Conclusion

The Pizza Pot Pie is a delightful twist on traditional pizza that combines the comforting elements of pot pie with the beloved flavors of pizza. It is a hearty dish that not only satisfies cravings but also allows for creative variations. This recipe is perfect for family dinners, gatherings, or just a cozy night in.

## More recipes suggestions and combination

### **Cheesy Garlic Breadsticks**

Serve these alongside your Pizza Pot Pie for a delicious appetizer or snack.

See also [Summer Chicken Noodle Soup Recipe](#)

### **Stuffed Bell Peppers**

Fill bell peppers with pizza-style ingredients for a healthy twist on a classic dish.

### **Pasta Salad with Italian Dressing**

A refreshing complement to the richness of the Pizza Pot Pie, this salad adds a light touch.

### **Caesar Salad**

A classic Caesar salad with crisp romaine, creamy dressing, and crunchy croutons pairs well with the pot pie.

### **Homemade Pizza Rolls**

Make pizza rolls filled with your favorite toppings for a fun, finger-food addition to your meal.

### **Buffalo Chicken Dip**

This spicy and creamy dip adds a bold flavor contrast to the comforting Pizza Pot Pie.

### **Garlic Parmesan Roasted Vegetables**

Roast your favorite vegetables with garlic and parmesan for a savory side dish that complements the pot pie.



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