



Mini Pizza Cups Recipe

Description

Ingredients:

- 1 package of ready-made pizza dough (or homemade)
- 1 cup pizza sauce
- 1 cup shredded mozzarella cheese
- 1/2 cup sliced pepperoni
- 1/4 cup sliced black olives
- 1/4 cup diced green bell peppers
- 1/4 cup diced yellow bell peppers
- 1/4 pound cooked ground beef or sausage (optional)
- 1 teaspoon Italian seasoning
- Muffin or cupcake tin (or foil molds)

Instructions:

- 1. Prepare the Dough:**
 - Preheat the oven to 375°F (190°C).
 - Roll out the pizza dough and cut into circles slightly larger than the muffin tin compartments.
- 2. Shape the Cups:**
 - Grease the muffin tin or foil molds lightly with oil or butter.
 - Press the dough circles into each cup, shaping them to fit as a crust base.
- 3. Add Toppings:**
 - Spoon a tablespoon of pizza sauce into each dough cup.
 - Sprinkle a small amount of shredded mozzarella cheese on top of the sauce.
 - Add toppings such as pepperoni, olives, diced bell peppers, and cooked ground beef or sausage.
 - Sprinkle Italian seasoning for extra flavor.
- 4. Bake:**
 - Place the muffin tin or molds in the preheated oven.
 - Bake for 12-15 minutes, or until the cheese is melted and bubbly and the crust is golden

brown.

5. Serve:

- Let the pizza cups cool for a few minutes before removing them from the tin or molds.
- Serve warm as a snack or appetizer.

Enjoy these bite-sized pizza delights! If you want variations or alternative ingredients, feel free to ask.

Category

1. High Protein Recipes

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