

## Pizza Pot Pies

*This recipe and photos were provided by Sally Roeckell of [Table and Dish](#) and were originally published at [365Barrington.com](#).*

### Ingredients

- 2 store-bought pizza crust. You can use Pillsbury or fresh-made.
- 3 tablespoons oil or butter
- 1 1/2 cups pizza sauce
- 1 teaspoon minced garlic
- 1 1/2 teaspoons Italian seasoning, divided
- 1 pound ground Italian sausage, browned
- 1 cup mushrooms, thinly sliced
- 10 slices pepperoni, chopped
- Fresh basil
- Fresh spinach
- Fresh mozzarella slices (optional)
- 1 lb. mozzarella cheese sliced
- Additional pizza toppings, as desired



### Instructions

1. Preheat oven to 400 degrees. Generously grease four large (5-inch) ramekins or cake pans with oil or butter, being sure to grease the rim and at least 1 inch down the outside.
2. Divide dough into four equal-sized portions. Roll each into a circle about 6 inches wide. Set aside.
3. Cover the entire inside of the ramekins with slices of mozzarella cheese (don't skimp!), then add browned Italian sausage, sliced mushrooms and Canadian bacon etc.
4. Stir together pizza sauce, garlic, and 1 teaspoon Italian seasoning. Pour over the other fillings in the ramekins. Cover each with pizza dough, stretching to fit over the entire top of the ramekin and press to seal edges to the outer rims.
5. Place ramekins on a baking sheet and bake in preheated oven for 12-15 minutes until crusts are golden brown. Once fully cooked, remove from oven and immediately turn over onto plates for serving. Remove ramekins and garnish pot pies with remaining Italian seasoning and fresh basil and serve