



## 15 Delicious Popular Pizza Toppings



Pizza. Excellent pizza. What's not to like about handmade bread covered in sauce, cheese, and your preferred toppings? According to our modest perspective, nothing at all. Even the most finicky eaters enjoy a basic cheese pizza. Pizza, however, is an ongoing experiment for the intrepid eater. There are numerous bread varieties, including flatbread, thin-crust, whole wheat, stuffed crust, French bread, and deep dish, among others.

Although red sauces are the standard, white sauces, pesto, barbecue sauces, and other concoctions can serve as the pizza's base. And lastly, the condiments.

## Pepperoni

In survey after survey, respondents in the United States of America name pepperoni as their preferred pizza topping. When in doubt, sticking with a tried-and-true method is your best bet.

## Mushrooms



This earthy topping can be divisive in the kitchen, but many people believe that it fits perfectly on a pizza. This morning's recipe is the perfect occasion to put eggs on a pizza, so give it a try! Warning: you're going to absolutely adore it.

## Sausage

Although some Americans prefer their sausage mild, others spicy, and Southerners Conecuh, sausage remains a popular topping choice for pizza in the United States. This recipe for pizza made in a cast-iron skillet will offer you yet another reason to adore using it.



## Onions

Onions are a common topping that, depending on how they are prepared, can give a bit of saltiness or a bit of sweetness to the pizza. They can get crispy in the oven, or they can be caramelized before being added. While white and yellow onions are common toppings for supreme pizzas, barbecue chicken pizzas frequently come with red onions as an accompaniment.

## Bacon

Since bacon complements virtually any dish (you should try it with us), it seems to reason that it would be a popular topping for pizza. A small amount of crumbled bacon adds a salty and meaty flavor to an otherwise light and fresh spring meal. You may also come across pizzas topped with pancetta, which is similar to bacon and comes from Italy.

## Extra Cheese



Who doesn't enjoy having a little bit of additional cheese for the perfect picture of a cheese pull? We absolutely do. Because, according to what we've gathered, this is a contentious topic of discussion, you might want to inquire about the amount of cheese that comes with an "additional cheese" order at your neighborhood pizza place.

## Peppers

Peppers of any color—green, red, yellow, or orange—provide the chewy, cheesy pizza with the much-desired crunch it was missing. This recipe for pizza made in a sheet pan is the simplest way to feed a large number of people, which is code for "You ought to hold a pizza party."

## Black Olives

Olives are one of those foods that people either adore or despise, but even if you're not a fan of olives, you could find that the salty bite that black olives bring to a thickly covered pizza is enjoyable. Perhaps you will simply eliminate each one of them one by one. No matter what.

## Chicken

The midweek dinner that always comes out on top also works wonderfully on pizzas. This protein is seen in a variety of popular pizza topping combinations, including BBQ chicken, buffalo chicken, and chicken bacon ranch.

## Pineapple





Despite the fact that a discussion on whether or not pineapple should be included on pizza can be as divisive as an Iron Bowl, those who enjoy pineapple on pizza are devoted, which is why it is always available on menus.

## Spinach

Using some healthy greens on your pizza by using spinach is a tasty option. Arugula is another type of leafy green that is frequently seen on pizzas. In contrast to spinach, which is typically cooked together with the pizza, arugula is typically sprinkled on top of the pizza while it is still quite fresh in order to retain its peppery flavor. Try topping your pizza with some arugula using our recipe for Fig Flatbread.

## Fresh Basil

No matter what else you put on top of your pizza, if you add a few fresh basil leaves to it, the combination will be fantastic. This easy summer pizza would



be a great option for an appetizer at a barbecue or a healthy supper option when combined with a green salad.

## Ham



Although pineapple and ham are traditionally seen together on Hawaiian pizzas, ham is a versatile topping that goes well with a variety of other ingredients as well (meat-lovers pizza, we're looking at you). For a nicer feel, try prosciutto, or Italian ham.

## Pesto

Although tomato-based sauces are by far the most popular choice for pizza, pesto has the ability to make even the heaviest pizza feel airier. Even if you don't spread pesto over the entire pizza, just a drizzle of it on top of a pizza topped with marinara sauce or white sauce makes it taste incredible. The fact that this recipe for pizza is made on the grill makes it ideally suited for a warm evening meal throughout the summer.

# Beef

In case you haven't picked up on the pattern by now, topping pizzas with meat is always very popular. There is always room for beef on pizza, whether you're trying for a fancier steak pizza, a kid-friendly cheeseburger pizza, or a pizza topped with meatballs (which is actually a thing), beef will always be welcome.

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