

# Guide for Cooking a DiGiorno Pizza

DiGiorno Pizza is a popular brand of frozen pizza that is sold at most grocery stores. The brand's tagline is, "It's not delivery, it's DiGiorno," marketing the frozen pizzas that offer a quality like pizzeria pizza but with the convenience of being stored in your freezer. Read more below for cooking instructions.

## How to Cook a DiGiorno Pizza Cooking Instructions

- **Preheat Oven:** 400°F (204°C).
- **Prepare Pizza:** Remove the pizza from any packaging, including the plastic wrap and the cardboard.
- **Place the Pizza in the Oven:** Place pizza on preheated stone (optional). If you don't have a pizza stone, place the pizza on a baking sheet or the oven rack.
- **Bake the Pizza:**
  - **Regular Pizza:** Bake for 22-27 minutes.
  - **Rising Crust Pizza:** Bake for 27-32 minutes.
- **Check for Doneness:** The pizza should be golden brown, the cheese melted, and bubbly and the crust cooked through.
- **Let Cool:** Once done, let the pizza cool for a few minutes before slicing.
- **Enjoy:** Slice and enjoy your DiGiorno pizza!

## How to Cook DiGiorno Pepperoni Pizza

- **Preheat Oven:** 400°F (204°C).
- **Remove Packaging:** Remove the pizza from all packaging, including the plastic wrap and the cardboard.
- **Oven:** Place the pizza directly on the center oven rack. If you prefer, you can use a baking sheet, but this might affect how crispy the crust gets.
- **Bake:** 22-27 minutes. Check the pizza around 22 minutes to see if the cheese is melted and bubbly and the crust is golden brown. Cooking times can vary based on your oven.
- **Cool and Enjoy:** Remove pizza from oven and let it cool before slicing. Enjoy!