**Ingredients**

* 1 package (1/4 ounce) active dry yeast
* 1 teaspoon sugar
* 1-1/4 cups warm water (110° to 115°)
* 1/4 cup canola oil
* 1 teaspoon salt
* 3-1/2 to 4 cups all-purpose flour
* 1/2 pound ground beef
* 1 small onion, chopped
* 1 can (15 ounces) tomato sauce
* 3 teaspoons dried oregano
* 1 teaspoon dried basil
* 1 medium green pepper, diced
* 2 cups shredded part-skim mozzarella cheese

## Directions

* In large bowl, dissolve yeast and sugar in water; let stand for 5 minutes. Add oil and salt. Stir in flour, 1 cup at a time, until a soft dough forms.
* Turn onto floured surface; knead until smooth and elastic, 2-3 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 45 minutes. Meanwhile, cook beef and onion over medium heat until no longer pink; drain.
* Punch down dough; divide in half. Press each into a greased 12-in. pizza pan. Combine the tomato sauce, oregano and basil; spread over each crust. Top with beef mixture, green pepper and cheese.
* Bake at 400° for 25-30 minutes or until crust is lightly browned.

## Homemade Pizza Tips

### What is the best flour for pizza dough?

All-purpose and bread flour work great for pizza dough. But if you want to take your dough to the next level, try double zero flour. Learn more about each type of flour in our [flour guide](https://www.tasteofhome.com/article/different-types-of-flour-and-when-to-use-them/).

### What type of sauce goes on pizza?

You can’t go wrong with classic red sauce, like our [homemade pizza sauce](https://www.tasteofhome.com/recipes/homemade-pizza-sauce/%E2%80%9D). Want to switch it up? Give [white pizza](https://www.tasteofhome.com/recipes/white-pizza-with-roasted-tomatoes/%E2%80%9D), [spicy BBQ chicken pizza](https://www.tasteofhome.com/recipes/barbecued-chicken-pizzas/%E2%80%9D) or any of these [unique pizza recipes](https://www.tasteofhome.com/collection/our-all-time-best-pizzas/) a try!

### Which cheese is best for pizza?

The best cheeses for pizzas are ones with low melting points and low moisture content, such as mozzarella, provolone and cheddar. A blend of cheeses offers fantastic flavor!