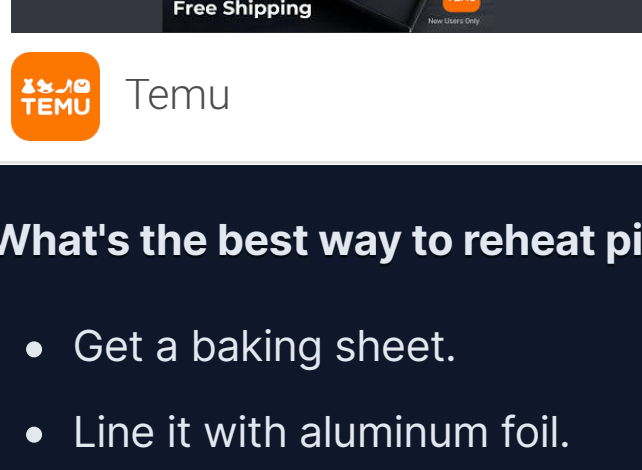
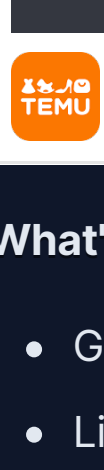


The 6 Best Ways to Reheat Cold Pizza

Every pizza lover knows the struggle of reheating cold pizza. You heat it up in the oven or microwave, but when you take a bite, it's chewy and lacks flavor. With the following six best tips, you can discover how to reheat your cold pizza to taste just as good as when it was first made!

Method 1: Reheat Leftover Pizza in the Oven

If you want to enjoy your day-old pizza again, the oven is the way to go! This method is perfect for re-crisping the crust and keeping the toppings soft and moist. Just wrap the pizza in aluminum foil and place it directly onto the oven rack. Use parchment paper to protect the edges from burning, and you'll have a delicious, reheated pizza in no time!



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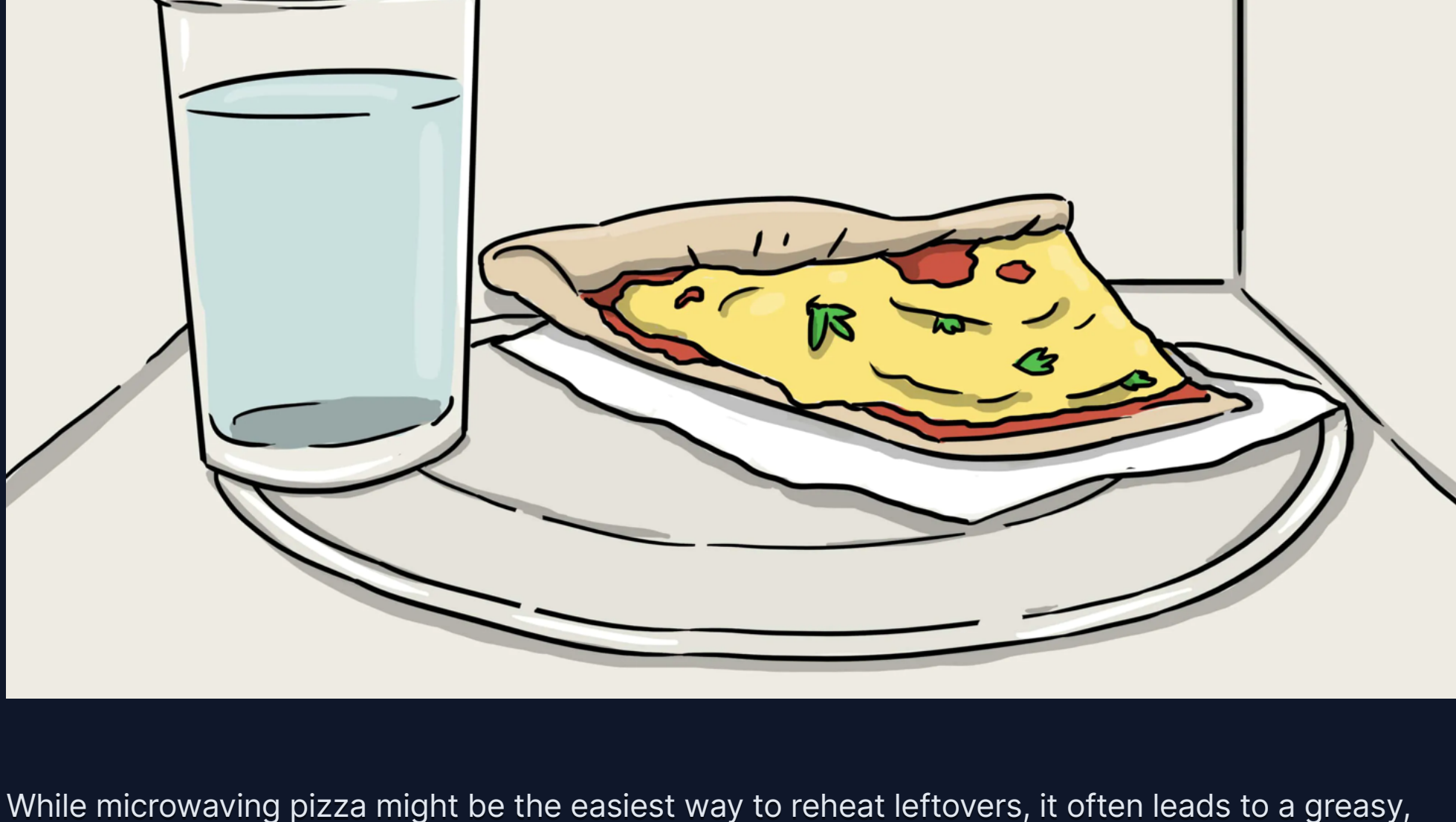
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What's the best way to reheat pizza in the oven?

- Get a baking sheet.
- Line it with aluminum foil.
- Put the baking sheet lined with aluminum foil without the pizza on it into the oven.
- Turn the oven to 375 degrees.
- Once the oven has pre-heated, pull out the now heated baking sheet and place your slice(s) on it.
- Heat in the oven for 7-12 minutes depending on slice thickness

To know when your slice is ready, just look for the cheese on top to melt again. If it hasn't melted yet, keep the pizza in the oven for a few more minutes. Don't worry about overheating the slice - the worst that can happen is that you end up with a crispy crust and some burnt cheese, which will actually make it taste even better!

Method 2: Microwave and a glass of water

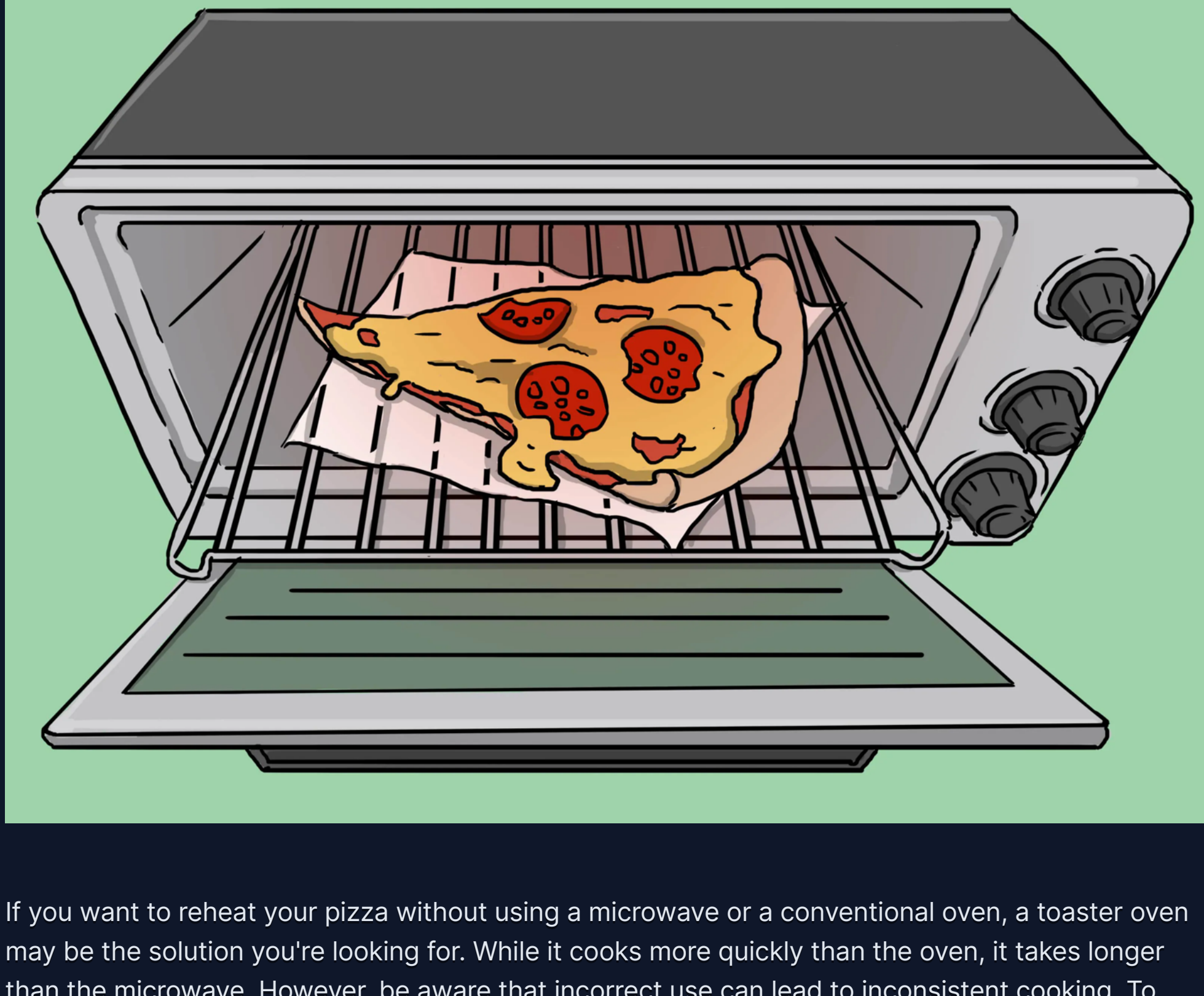


While microwaving pizza might be the easiest way to reheat leftovers, it often leads to a greasy, soggy mess. That's because microwaves work by converting the food's water content to steam, which makes it nearly impossible to achieve a crispy texture.

Follow along if you want to know how to reheat pizza properly in the microwave:

1. Place the leftover slice in the microwave
2. Put a glass of water beside the cold slice
3. Turn on the microwave and wait for 30 seconds
4. Remove the glass of water and place the pizza in the middle
5. Now microwave the slice for 30 second intervals until it is hot all the way through
6. If you want to crisp it up, put it on a frying pan (crust-down) for 3-5 minutes on high heat.
7. Dig in and enjoy!

Method 3: Compromise: The Toaster Oven



If you want to reheat your pizza without using a microwave or a conventional oven, a toaster oven may be the solution you're looking for. While it cooks more quickly than the oven, it takes longer than the microwave. However, be aware that incorrect use can lead to inconsistent cooking. To avoid burning your pizza, make sure to preheat the toaster oven before adding the slice. This will help ensure that your pizza is cooked evenly and to your desired level of crispiness.

Method 4. An Air Fryer



If you want to enjoy crispy, gooey pizza without using a microwave, try using an **air fryer**! Simply preheat the air fryer to around 400 degrees Fahrenheit, and place 1-2 pizza slices in the basket, leaving enough space for air circulation. After 3 minutes, keep an eye on the pizza to make sure the toppings don't burn. And voila - delicious reheated pizza without the soggy crust! Just let it cool for a few minutes before digging in, or you'll end up with a mouthful of hot cheese.

Keep in mind that the cooking time and temperature may vary depending on the type of air fryer you're using. You may need to experiment to find the perfect sweet spot between 360 and 400 degrees, cooked for four to eight minutes. Happy munching!

Method 5: Water (Steam) and a Pan

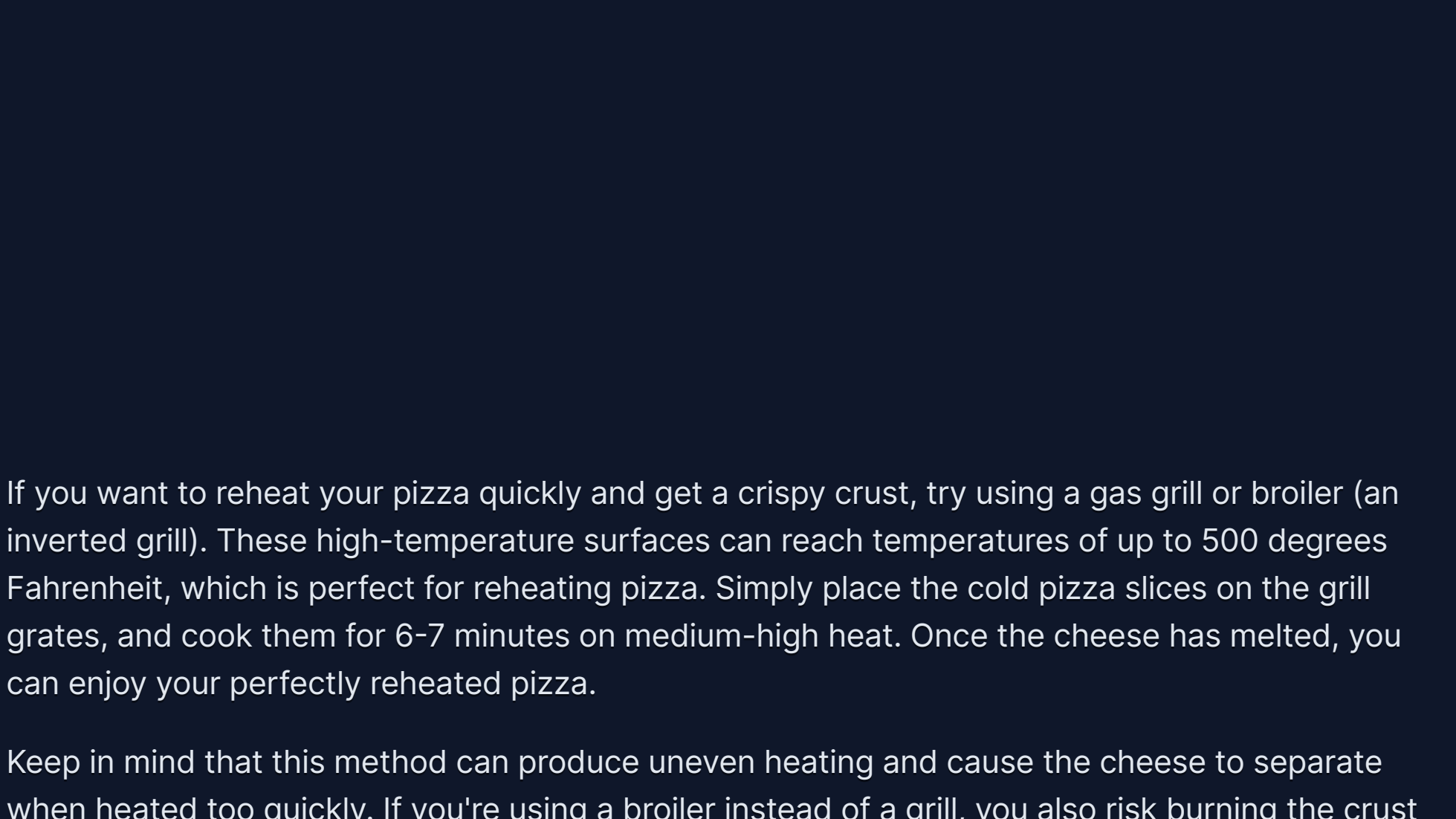
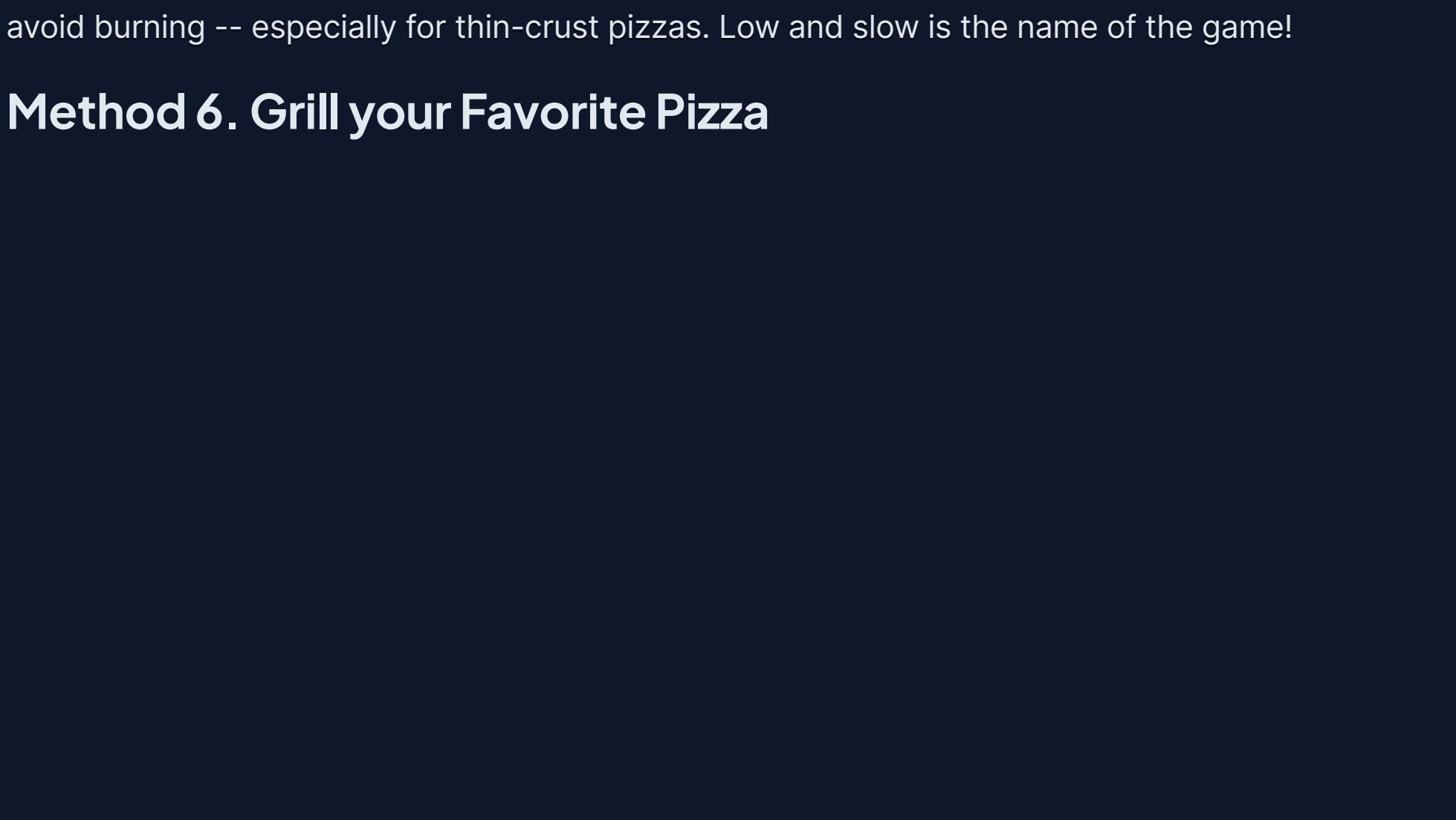


This is our favorite way to reheat pizza! While it may sound easy enough, reheating a couple of slices in a pan is a bit more complicated than it seems. When done correctly, this method results in a crisp crust and cheese that's almost as good as when it was first made. However, if your pan is too hot, it will burn and bubble, ruining your pizza. Here's how to reheat pizza in a frying pan:

- Place the pizza slice on a non-stick pan
- Heat the slice for two minutes over medium-low heat or until the bottom reaches the level of crispiness you want
- Add a splash or two of water to the pan, no more than a teaspoon. Leave the pan covered so the cheese may soak up the steam.
- Reduce the temperature and keep it on for another minute

With this method, you can enjoy perfectly reheated pizza with a crispy crust and gooey cheese. Just be careful not to overheat the pan, and keep a close eye on the pizza while it's cooking to avoid burning -- especially for thin-crust pizzas. Low and slow is the name of the game!

Method 6. Grill your Favorite Pizza



If you want to reheat your pizza quickly and get a crispy crust, try using a gas grill or broiler (an inverted grill). These high-temperature surfaces can reach temperatures of up to 500 degrees Fahrenheit, which is perfect for reheating pizza. Simply place the cold pizza slices on the grill grates, and cook them for 6-7 minutes on medium-high heat. Once the cheese has melted, you can enjoy your perfectly reheated pizza.

Keep in mind that this method can produce uneven heating and cause the cheese to separate when heated too quickly. If you're using a broiler instead of a grill, you also risk burning the crust and the center of the pizza because they are closer to the heat source. Overall, this method can produce some burnt bits and may not result in as much gooey cheese as you'd like, but it's a great way to get a crispy crust on your reheated pizza.

Additional Tips

Here are some additional tips to help you get the best results when reheating pizza in the oven:



- Preheat the oven to a higher temperature, such as 400-450 degrees Fahrenheit. This will help to crisp up the crust of the pizza and ensure that it is heated through.
- You can also try placing the pizza on the top oven rack, which will allow the heat to more directly reach the crust and help it to become crispy.
- Additionally, you can cover your pizza in a sheet of aluminum foil to help retain heat and moisture, which can prevent the pizza from drying out.
- Finally, you can also try brushing the crust with a little bit of olive oil or melted butter to add flavor and help it become crispy.

How to Store Leftover Pizza

There are several ways to store leftover pizza and keep it tasty for future meals or snacks. The first step is to let the pizza cool down to room temperature before placing it in the refrigerator or freezer. This will help prevent condensation and a soggy crust.

If you plan on eating the pizza within a few days, store it in the fridge in an airtight container or wrap it tightly in plastic wrap. For longer storage, place the individual slices in freezer bags or an airtight container before placing them in the freezer.

Now that you know how to reheat pizza in the oven, you can enjoy your leftover pizza any time you want. Whether you use the oven, a frying pan, a toaster oven, an air fryer, or a grill, these methods will help you reheat your cold pizza, so it's at least palatable, if not quite as delicious as when it was freshly made.



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Use a cheese grater on cold butter

Dry your lettuce after washing by lining a freezer bag with paper towels and shake vigorously.

Tape the logo from the boxes of drinks that you stock your cooler with so your event guests know what's inside

Maintain the perfect ratio when eating a cupcake, by cutting half of the cake and putting it on top

Use a wine bottle to roll dough if you don't have a rolling pin

Hang your take-away food on the backseat handle's hook to prevent it from sliding around as you drive

You can use a pen to seal your chip bags.

To determine if an avocado is ripe, pull the stem off and look under it.

Revive your wilted produce by submerging it in water overnight and placing it in your fridge.

If you want perfectly crispy bacon, you need to boil it.

Keep the juices from the meats and vegetables that you roast.

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