

Quick & Easy Pizza

Everyone loves pizza. Save time and money by making one at home instead of delivery or takeout. You can make dough from scratch or use up that leftover baguette, pita bread, or flour tortilla.

Ingredients (Mix and Match Toppings to Create Your Own Masterpiece)

Sauce:

- Tomato sauce
- BBQ sauce
- Siracha sauce
- Hot sauce
- Plum sauce
- Mustard
- Blue cheese dressing
- Ranch dressing
- Balsamic dressing

Cheese:

- Mozzarella
- Cheddar
- Parmesan
- Swiss
- Feta
- Blue cheese
- Gouda
- Ricotta
- Monterey Jack cheese
- Pepper Jack cheese

Fruits, veggies & herbs:

- Spinach
- Tomatoes
- Broccoli
- Pickles
- Figs
- Pineapple
- Green peppers
- Mushrooms
- Onions
- Basil
- Olives
- Green onions
- Potatoes

Protein:

- Grilled chicken
- Pulled pork
- Pulled chicken
- Ground beef
- Sausage
- Pepperoni
- Ham
- Black or refried beans



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Pizza dough ingredients:

- 1 cup warm water
- 1 package of active yeast
- 2 1/2 cups all-purpose flour
- 1 tsp sugar
- 2 Tbsp olive oil
- 1 tsp salt

Directions

1. Preheat oven to 450 degrees F. Grease sheet pan with butter or oil and set aside.
2. Add package of yeast and sugar to medium bowl with warm water. Let sit for 10 minutes.
3. Add flour, salt, and oil. Stir with a spoon until combined. Let mixture sit for 5-7 minutes.
4. Move dough to slightly floured surface. Flatten with hands or rolling pin and shape into a round or square shape.
5. Add desired toppings to dough and bake in hot oven for about 15-20 minutes until crust is just golden brown.

