

The Pizza Cookbook

434 Recipes

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Veggie Pizza

Ingredients

2 (8 ounce) packages refrigerated crescent rolls
1 cup sour cream
1 (8 ounce) package cream cheese, softened
1 teaspoon dried dill weed
1/4 teaspoon garlic salt
1 (1 ounce) package ranch dressing mix
1 small onion, finely chopped
1 stalk celery, thinly sliced
1/2 cup halved and thinly-sliced radishes
1 red bell pepper, chopped
1 1/2 cups fresh broccoli, chopped
1 carrot, grated

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a jellyroll pan with non-stick cooking spray.

Pat crescent roll dough into a jellyroll pan. Let stand 5 minutes. Pierce with fork.

Bake for 10 minutes, let cool.

In a medium-sized mixing bowl, combine sour cream, cream cheese, dill weed, garlic salt and ranch dip mix. Spread this mixture on top of the cooled crust. Arrange the onion, carrot, celery, broccoli, radish, bell pepper and broccoli on top of the creamed mixture. Cover and let chill. Once chilled, cut it into squares and serve.

Artichoke and Shrimp Alfredo Pizza

Ingredients

1 teaspoon olive oil
1/2 pound uncooked large shrimp,
peeled and deveined
1/8 teaspoon crushed red pepper
flakes
1 (12 inch) prebaked pizza crust
3/4 cup Bertolli® Creamy Alfredo
Sauce
1 (14 ounce) jar marinated
artichoke hearts, drained
2 tablespoons chopped drained
sun-dried tomatoes packed in oil
1/3 cup shredded mozzarella
cheese

Directions

Preheat oven to 450 degrees F.

Heat olive oil in 10-inch nonstick skillet over medium-high heat and cook shrimp with red pepper flakes, turning once, 2 minutes or until shrimp turn pink.

Arrange pizza crust on ungreased baking sheet. Evenly top with 1/2 cup sauce, then artichokes, tomatoes and cooked shrimp. Top with remaining sauce, then sprinkle with cheese. Bake 12 minutes or until cheese is melted.

Pizza Salad II

Ingredients

1 (16 ounce) package small shell pasta
1 red bell pepper, chopped
1 green bell pepper, chopped
1 tomato, chopped
5 green onions, chopped
1 (4.5 ounce) can sliced mushrooms, drained
2 1/2 ounces sliced pepperoni sausage
1 (2.25 ounce) can sliced black olives, drained
2 cloves garlic, minced
1 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 cup Italian-style salad dressing
1 cup shredded mozzarella cheese
2 tablespoons grated Parmesan cheese

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, red bell pepper, green bell pepper, tomato, green onions, mushrooms, pepperoni, olives, garlic, oregano, salt and pepper. Toss together and refrigerate until chilled.

Before serving, add dressing and cheese; mix together well.

Blue Cheese Appetizer Pizza

Ingredients

1 (1 pound) loaf frozen bread dough, thawed
3 tablespoons olive oil
2 teaspoons dried basil
2 teaspoons dried oregano
1 teaspoon garlic powder
1 small red onion, thinly sliced, pulled into rings
2 plum tomatoes, chopped
1 cup shredded part-skim mozzarella cheese, divided
3 ounces crumbled blue cheese
2 tablespoons grated Parmesan cheese

Directions

Divide bread dough in half. Press each portion onto the bottom of a 12-in. pizza pan coated with nonstick cooking spray; build up edges slightly. Prick dough several times with a fork. Cover and let rise in a warm place for 30 minutes.

Brush dough with oil. Combine the basil, oregano and garlic powder; sprinkle over dough. Bake at 425 degrees F for 10 minutes. Arrange onion and tomatoes over crust; sprinkle with cheeses. Bake 8-10 minutes longer or until golden brown.

White Pizza with Porcinis

Ingredients

2 1/2 pounds bread flour
1 ounce salt
1/2 ounce honey
2 1/2 cups warm water
1 (.25 ounce) package active dry yeast
3 tablespoons olive oil
1 clove garlic, minced
8 ounces rehydrated porcini mushrooms
salt and pepper to taste
1/8 cup cornmeal
1 cup shredded fontina cheese
1/2 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley

Directions

Combine the flour, salt, honey and warm water in an electric mixer with a dough hook. Mix on low for 2 minutes. Add the yeast and let mix for another 6 minutes on medium speed. Add the oil and let mix for another 2 minutes. The dough should be fairly tough. Portion into 6-ounce balls. The rounder the balls, the rounder the pizza in the end. Place the balls in a warm place covered with a moist towel, and let double in size.

Preheat oven to 450 degrees F (230 degrees C) and place a pizza stone in the oven to preheat with the oven. Be sure to put the pizza stone in when the oven is cold to help it preheat.

Heat the olive oil in a large skillet over medium heat. Stir in the garlic and saute for 30 seconds. Then add the mushrooms and saute for about 2 more minutes. Season with salt and pepper to taste.

On a lightly floured surface, pat or roll out the pizza dough to about a 1/4 inch thickness. Place on a wooden plank dusted with cornmeal and brush the crust lightly with olive oil. Sprinkle the Fontina and Parmesan cheeses over the crust, followed by the sauteed mushrooms. Carefully transfer the pizza to the pizza stone.

Bake at 450 degrees F (230 degrees C) for about 10 to 15 minutes, or until crust is golden brown and cheese is melted and bubbly. Garnish with the parsley.

Butternut Squash Pizzas with Rosemary

Ingredients

1 cup thinly sliced onion
1/2 butternut squash - peeled,
seeded, and thinly sliced
1 teaspoon chopped fresh
rosemary
salt and black pepper to taste
3 tablespoons olive oil, divided
1 (16 ounce) package refrigerated
pizza crust dough
1 tablespoon cornmeal
2 tablespoons grated Asiago or
Parmesan cheese

Directions

Preheat oven to 400 degrees F (205 degrees C). Place sliced onion and squash in a roasting pan. Sprinkle with rosemary, salt, pepper, and 2 tablespoons of the olive oil; toss to coat.

Bake in the preheated oven for 20 minutes, or until onions are lightly browned and squash is tender; set aside.

Increase oven temperature to 450 degrees F (230 degrees C). On a floured surface, roll each ball of dough into an 8 inch round. Place the rounds on a baking sheet sprinkled with cornmeal (you may need 2 baking sheets depending on their size). Distribute squash mixture over the two rounds and continue baking for 10 minutes, checking occasionally, or until the crust is firm. Sprinkle with cheese and remaining tablespoon olive oil. Cut into quarters, and serve.

Fruit Pizza

Ingredients

2 cups all-purpose flour
1/2 cup confectioners' sugar
1 cup cold butter
1 (8 ounce) package cream cheese, softened
1/3 cup sugar
1 teaspoon vanilla extract
2 cups halved fresh strawberries
1 (11 ounce) can mandarin oranges, drained
1 cup fresh blueberries
GLAZE:
1/2 cup sugar
2 tablespoons cornstarch
1 cup unsweetened pineapple juice
1 teaspoon lemon juice

Directions

In a large bowl, combine flour and confectioners' sugar. Cut in butter until crumbly. Press onto an ungreased 12-in. pizza pan. Bake at 350 degrees F for 12-15 minutes or until very lightly browned. Cool on a wire rack.

In a small mixing bowl, beat the cream cheese, sugar and vanilla until smooth. Spread over crust. Arrange the strawberries, oranges and blueberries on top.

For glaze, in a small saucepan, combine sugar and cornstarch. Stir in pineapple juice and lemon juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Cool slightly. Drizzle over fruit. Refrigerate until chilled.

Zucchini Crust Pizza

Ingredients

3 cups shredded zucchini
3/4 cup egg substitute
1/3 cup all-purpose flour
1/2 teaspoon salt
2 cups shredded part-skim
mozzarella cheese
2 small tomatoes, halved and
thinly sliced
1/2 cup chopped onion
1/2 cup julienned green pepper
1 teaspoon dried oregano
1/2 teaspoon dried basil
3 tablespoons shredded
Parmesan cheese

Directions

In a bowl, combine zucchini and egg substitute; mix well. Add flour and salt; stir well. Spread onto the bottom of a 12-in. pizza pan coated with nonstick cooking spray.

Bake at 450 degrees F for 8 minutes. Reduce heat to 350 degrees F. Sprinkle with mozzarella, tomatoes, onion, green pepper, oregano, basil and Parmesan cheese. Bake for 15-20 minutes or until onion is tender and cheese is melted.

Veggie Pizza

Ingredients

1 (8 ounce) can refrigerated
crescent roll dough
1 (8 ounce) package light cream
cheese, softened
2 cups reduced fat sour cream
1 tablespoon dried dill weed
1 cup shredded carrots

Directions

Preheat oven to 375 degrees F (190 degrees C).

Unroll crescent roll dough and lay flat on a baking sheet (do not separate sections). Bake in preheated oven for 11 to 13 minutes, until golden brown. Remove and allow to cool.

While crust is baking, mix together cream cheese and sour cream until smooth. Stir in dill. When crust is cool, spread cream cheese mixture evenly over top and cover with carrots, broccoli, cauliflower, and green pepper. Chill approximately 5 minutes, until cream cheese mixture is firm. Cut into 4 portions and serve.

Bubble Pizza

Ingredients

1 pound ground beef
1/4 pound sliced pepperoni
sausage
1 (14 ounce) can pizza sauce
2 (12 ounce) packages
refrigerated buttermilk biscuit
dough
1/2 onion, sliced and separated
into rings
1 (10 ounce) can sliced black
olives
1 (4.5 ounce) can sliced
mushrooms
1 1/2 cups shredded mozzarella
cheese
1 cup shredded Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 inch baking dish. Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in pepperoni, and cook until browned. Drain excess fat. Stir in pizza sauce. Remove from heat, and set aside.

Cut biscuits into quarters, and place in the bottom of baking dish. Spread meat mixture evenly over the biscuits. Sprinkle top with onion, olives and mushrooms.

Bake uncovered in preheated oven for 20 to 25 minutes. Sprinkle top with mozzarella and Cheddar cheese. Bake an additional 5 to 10 minutes, until cheese is melted. Let stand 10 minutes before serving.

Pepperoni Pizza Bake

Ingredients

1 (16 ounce) package wide egg noodles
2 1/4 cups pizza sauce, divided
1 cup sliced fresh mushrooms
1 (2.25 ounce) can sliced ripe olives, drained
1 (3.25 ounce) package sliced pepperoni
2 cups shredded mozzarella cheese

Directions

Cook noodles according to package directions; drain. In a bowl, combine noodles and 3/4 cup pizza sauce. Transfer to a greased 13-in.x 9-in.x 2-in. baking dish. Top with remaining pizza sauce.

Layer with the mushrooms, olives and pepperoni. Sprinkle with cheese. Bake, uncovered, at 375 degrees F for 15-18 minutes or until heated through and cheese is melted.

Canadian Bacon Pizza

Ingredients

1 (1 pound) loaf French bread
1/4 cup butter, melted
2 cups marinara sauce
16 slices Canadian bacon
1 (20 ounce) can unsweetened
pineapple tidbits, drained
1/2 cup chopped green pepper
1/4 cup chopped green onions
2 cups shredded mozzarella
cheese

Directions

Cut bread in half lengthwise, then in half widthwise. Place cut side up in a foil-lined 15-in. x 10-in. x 1-in. baking pan. Brush with butter. Bake at 450 degrees F for 5 minutes or until lightly browned.

Spread marinara sauce over bread. Top with Canadian bacon, pineapple, green pepper, onions and cheese. Bake for 8-10 minutes or until cheese is melted. Cut each piece in half.

Easy Pizza Sauce III

Ingredients

1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 tablespoon ground oregano
1 1/2 teaspoons dried minced
garlic
1 teaspoon ground paprika

Directions

In a medium bowl, Mix together tomato sauce and tomato paste until smooth. Stir in oregano, garlic and paprika.

Pizza al Forno

Ingredients

1/2 cup Bertolli® Creamy Alfredo Sauce
1/2 cup ricotta cheese
1 (12 inch) prebaked pizza crust
2 plum tomatoes, thinly sliced
4 ounces fresh mozzarella cheese, thinly sliced

Directions

Preheat oven to 425 degrees F.

Combine sauce with ricotta in medium bowl.

Arrange pizza crust on ungreased pizza pan or baking sheet. Evenly spread with ricotta mixture, then top with tomatoes and mozzarella cheese.

Bake 15 minutes or until ricotta mixture is bubbling. Garnish, if desired, with Parmesan cheese curls and fresh basil leaves.

Fruit Pizza Puff

Ingredients

1 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Sheets
1 (3.4 ounce) package vanilla
instant pudding and pie filling mix
2 cups milk
4 cups assorted fresh fruit (sliced
strawberries, kiwis, raspberries
and/or blueberries)

Directions

Thaw the pastry sheets at room temperature for 40 minutes or until they're easy to handle. Heat the oven to 400 degrees F.

Unfold the pastry sheets on a lightly floured surface. Roll each sheet into a 12-inch square. Cut off the corners to make a circle. Gently press the dough with lightly floured fingers into a 12-inch circle. Place each pastry round on an ungreased baking sheet or pizza pan. Prick the pastry rounds all over with a fork.

Bake for 20 minutes or until golden. Remove the pastries from the baking sheets and cool them on wire racks.

Prepare the pudding mix using the milk according to the package directions. Spoon 1 cup of the pudding onto each crust and spread to within 1/2-inch of the edges. Arrange the fruit over the pudding. Cut each pizza into 8 wedges and serve immediately, or cover and refrigerate the pizzas for up to 4 hours.

Sausage Cheeseburger Pizza

Ingredients

1 (1 pound) package Bob Evans®
Original Recipe Sausage Roll
1 (12-inch) prepared pizza crust
1/2 cup yellow mustard
2 cups shredded mozzarella
cheese
1/2 cup chopped onions
15 dill pickle slices
3/4 cup shredded Cheddar
cheese

Directions

Preheat oven to 425 degrees F. Crumble and cook sausage in medium skillet until browned; drain well on paper towels. Place pizza dough on lightly greased 12 inch pizza pan or baking sheet. Spread mustard over dough; top with mozzarella cheese, sausage and onions. Place pickle slices evenly on top; sprinkle with cheddar cheese. Bake 12 minutes or until crust is cooked through and cheese is bubbly. Cut into thin wedges or squares and serve hot. Refrigerate leftovers.

Garlic Chicken Pizza

Ingredients

1 1/8 cups warm water (110 degrees F/45 degrees C)
1 1/4 teaspoons salt
1 1/2 teaspoons vegetable oil
3 cups bread flour
2 tablespoons dry milk powder
2 teaspoons active dry yeast

2 tablespoons cornmeal
1 cup roasted garlic and parmesan cheese sauce
1/4 teaspoon granulated garlic
10 ounces mozzarella cheese, shredded
2 grilled skinless, boneless chicken breast, diced
1/4 red onion, sliced
1 tomato, cut into thin wedges
1 green bell pepper, seeded and diced

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

Preheat oven to 475 degrees F (245 degrees C). Sprinkle a large pizza pan with cornmeal. Roll or pat dough out on a lightly floured surface until it is the diameter of the pizza pan; place on pan.

Spread dough with sauce, then sprinkle with garlic. Cover with cheese. On top of the pizza, arrange chicken, green pepper, onion and tomato.

Bake in preheated oven for 20 to 25 minutes, or until dough is baked, cheese is melted and toppings are lightly browned.

Spaghetti Pizza II

Ingredients

1 (8 ounce) package spaghetti
1 pound ground beef
2 1/2 cups spaghetti sauce
1/2 cup grated Parmesan cheese
2 eggs, beaten
3 slices processed American cheese
1 (8 ounce) package shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and combine with spaghetti sauce.

In a large bowl toss pasta with Parmesan cheese and eggs. Press into a 9-inch pie plate and spread sauce mixture over pasta. Top with American cheese and sprinkle with mozzarella.

Bake in preheated oven for 30 minutes. Let stand 5 minutes before cutting into wedges.

Chicago-Style Pan Pizza

Ingredients

1 (1 pound) loaf frozen bread
dough, thawed
1 pound bulk Italian sausage
2 cups shredded mozzarella
cheese
8 ounces sliced fresh mushrooms
1 small onion, chopped
2 teaspoons olive oil
1 (28 ounce) can diced tomatoes,
drained
3/4 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon fennel seed
1/4 teaspoon garlic powder
1/2 cup freshly grated Parmesan
cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Press the dough into the bottom and up the sides of a greased 9x13 inch baking dish.

Crumble the sausage into a large skillet over medium-high heat. Cook and stir until evenly browned. Remove the sausage with a slotted spoon, and sprinkle over the dough crust. Sprinkle mozzarella cheese evenly over the sausage.

Add mushrooms and onion to the skillet; cook and stir until the onion is tender. Stir in the tomatoes, oregano, salt, fennel seed and garlic powder. Spoon over the mozzarella cheese. Sprinkle Parmesan cheese over the top.

Bake for 25 to 35 minutes in the preheated oven, or until crust is golden brown.

Pizza Sauce I

Ingredients

- 2 ripe tomatoes
- 1 clove garlic
- 1 tablespoon chopped fresh basil
- 1 pinch ground cinnamon
- 1 teaspoon salt
- 1 pinch ground black pepper
- 1/4 teaspoon white sugar
- 1 teaspoon dried oregano
- 2 tablespoons olive oil
- 1 teaspoon chopped fresh parsley

Directions

In a food processor, combine the tomatoes, garlic, basil, cinnamon, salt, pepper, sugar, oregano, oil and parsley. Blend without liquifying - should remain a little chunky.

Exquisite Pizza Sauce

Ingredients

1 (6 ounce) can tomato paste
6 fluid ounces warm water (110 degrees F/45 degrees C)
3 tablespoons grated Parmesan cheese
1 teaspoon minced garlic
2 tablespoons honey
1 teaspoon anchovy paste (optional)
3/4 teaspoon onion powder
1/4 teaspoon dried oregano
1/4 teaspoon dried marjoram
1/4 teaspoon dried basil
1/4 teaspoon ground black pepper
1/8 teaspoon cayenne pepper
1/8 teaspoon dried red pepper flakes
salt to taste

Directions

In a small bowl, combine tomato paste, water, Parmesan cheese, garlic, honey, anchovy paste, onion powder, oregano, marjoram, basil, ground black pepper, cayenne pepper, red pepper flakes and salt; mix together, breaking up any clumps of cheese.

Sauce should sit for 30 minutes to blend flavors; spread over pizza dough and prepare pizza as desired.

Garlic and Artichoke Pizza

Ingredients

1 unbaked pizza crust
3/4 cup spaghetti sauce
1 (6 ounce) jar marinated artichoke hearts, drained, liquid reserved
1 medium tomato, cut in half and sliced
2 cloves garlic, minced
1 pound shredded Colby-Monterey Jack cheese

Directions

Preheat the oven to 450 degrees F (230 degrees C). Prepare pizza crust according to recipe or package instructions. Place on a pizza pan.

Pour the liquid from the artichokes into a small skillet, and bring to a boil over medium heat. Cook for 1 minute, or until the liquid is almost gone. Add garlic, and cook, stirring, for less than a minute. Add artichoke hearts, stir to coat with garlic flavor, then remove from heat, and set aside.

Spread spaghetti sauce over the prepared pizza crust. Sprinkle with cheese, then place the artichoke hearts and garlic over the cheese. Arrange tomato slices evenly over the top.

Bake for 20 minutes in the preheated oven, until crust is puffed and golden, and cheese is melted.

Chicken Salsa Pizza

Ingredients

1 (14 ounce) package pre-baked Italian bread shell crust
2 cups shredded Cheddar cheese, divided
1 (12 ounce) jar salsa
1 cup cubed cooked chicken

Directions

Place bread shell on an ungreased 12-in. pizza pan. Sprinkle with 3/4 cup of cheese. Top with salsa, chicken and remaining cheese. Bake at 450 degrees F for 8-10 minutes or until cheese is bubbly.

Mexican Pizza I

Ingredients

1 (16 ounce) can refried beans
1 pound ground beef
1 (1.25 ounce) package taco seasoning mix
1 tablespoon vegetable oil
4 (6 inch) corn tortillas
8 ounces shredded Cheddar cheese
8 tablespoons sour cream
2 roma (plum) tomatoes, chopped
2 green onion, chopped
1 (4 ounce) can diced green chiles, drained
1/2 avocado, diced
1 tablespoon black olives, sliced

Directions

Heat the refried beans.

In a large skillet, brown the ground beef. Stir in the seasoning packet.

Preheat oven to 350 degrees F (175 degrees C).

Place a small amount of vegetable oil in a large skillet. Let the oil heat, then place one corn tortilla in the skillet. After 15 seconds, flip the tortilla over and let it fry another 15 seconds. Repeat this process with the remaining tortillas, letting them drain on paper towels once they have been heated. When the tortillas have drained, arrange them on a cookie sheet.

Spread a thin layer of beans on the tortillas, followed by a layer of beef, and cheese.

Bake the tortillas in the preheated oven for 20 to 30 minutes. Slice the tortillas into wedges and arrange them on plates or a serving platter and garnish them with the sour cream, tomatoes, green onions, chiles, avocado, and olives.

Potato Pizza Casserole

Ingredients

1 pound ground beef
1 small onion, chopped
salt and pepper to taste
1/4 teaspoon garlic powder
5 cups peeled and thinly sliced potatoes
1 (3 ounce) package chopped pepperoni
1 (10.75 ounce) can condensed tomato soup
1 (10.75 ounce) can condensed Cheddar cheese soup
1/2 cup milk
1/2 teaspoon dried oregano
1/4 teaspoon Italian seasoning
1/2 teaspoon brown sugar
8 ounces shredded mozzarella cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Cook the ground beef and onion in a large skillet over medium heat until evenly browned. Drain off grease. Season with salt, pepper, and garlic powder.

Spread the sliced potatoes in a layer on the bottom of a 9x13 inch baking dish. Spread the ground beef and onion over the potatoes. Place slices of pepperoni over the ground beef. In a saucepan over medium heat, combine the tomato soup, Cheddar cheese soup, and milk. Season with oregano, Italian seasoning, and brown sugar. Mix well, and cook until heated through. Pour over the contents of the baking dish.

Cover the dish with aluminum foil, and bake for 30 minutes in the preheated oven. Remove the aluminum foil, sprinkle mozzarella cheese over the top, and bake for an additional 15 minutes, until the cheese is melted and bubbly.

Pizzawiches

Ingredients

2 pounds ground beef
1 medium onion, chopped
2 (10.75 ounce) cans condensed tomato soup, undiluted
1 teaspoon dried oregano
1 teaspoon chili powder
1/2 teaspoon garlic salt
1 cup shredded Cheddar cheese
1 cup shredded mozzarella cheese
12 hamburger buns, split
3 tablespoons butter or margarine, melted

Directions

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the soup, oregano, chili powder and garlic salt. Bring to a boil. Remove from the heat; stir in cheeses. Place about 1/3 cup meat mixture on each bun. Brush tops of buns with butter. Place on an ungreased baking sheet. Bake at 375 degrees F for 7-9 minutes or until cheese is melted. Or wrap sandwiches in foil and freeze for up to 3 months.

To bake frozen sandwiches: Place foil-wrapped buns on an ungreased baking sheet. Bake at 375 degrees F for 35-40 minutes or until heated through.

Four-Cheese Pizza

Ingredients

1 (1 pound) loaf frozen bread dough, thawed
1 large sweet red pepper, chopped
1 large green pepper, chopped
1 cup shredded mozzarella cheese
3/4 cup shredded Swiss cheese
1/2 cup grated Parmesan cheese
1/2 cup crumbled feta cheese
2 tablespoons minced fresh parsley
1 tablespoon minced fresh basil
3 plum tomatoes, thinly sliced
1 tablespoon olive or vegetable oil
2 garlic cloves, minced

Directions

On a lightly floured surface, roll dough into a 15-in. x circle. Transfer to a greased 14-in. pizza pan; build up edges slightly. Prick dough several times with a fork. Bake at 400 degrees F for 8-10 minutes or until lightly browned. Remove from the oven.

Reduce heat to 375 degrees F. Sprinkle chopped peppers, cheeses, parsley and basil over crust. Arrange tomato slices over top. In a small bowl, combine oil and garlic; brush over tomatoes. Bake for 15-20 minutes or until cheese is melted. Let stand for 5 minutes before cutting.

Basic Pizza Crust

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees to 115 degrees)
2 tablespoons vegetable oil
1 teaspoon sugar
1/4 teaspoon salt
2 1/2 cups all-purpose flour
Cornmeal
Pizza toppings of your choice

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the oil, sugar, salt and 1-1/2 cups flour. Beat until smooth. Stir in enough remaining flour to form a firm dough. Turn onto a floured surface; cover and let rest for 10 minutes.

Roll into a 13-in. circle. Grease a 12-in. pizza pan and sprinkle with cornmeal. Transfer dough to prepared pan, building up edges slightly. Do not let rise. Bake at 425 degrees F for 12-15 minutes or until browned. Add toppings; bake 10-15 minutes longer.

Duck and Fontina Pizza With Rosemary and

Ingredients

1 large skin-on, boneless duck breast half
1 small yellow onion, sliced
1 tablespoon olive oil
2 tablespoons honey
1 (8 ounce) tub spreadable goat cheese
1 (10 ounce) package pre-baked pizza crust
salt and pepper to taste
10 ounces fontina cheese, shredded
1 tablespoon dried rosemary

Directions

Preheat oven to 450 degrees F (230 degrees C).

Cut several slits into the fatty skin of the duck breast. In a skillet over medium heat, fry skin-side-down for 10 minutes. Flip and continue to cook in its own fat for 10 minutes more. Remove from pan. Carefully remove skin using a sharp knife, then slice, and set aside.

Meanwhile, in a separate skillet, cook onions in olive oil over medium heat until translucent and soft, about 5 minutes. Mix in honey and continue to cook until brown and fragrant, 5 to 7 minutes more.

Spread goat cheese evenly over pizza crust and season with salt and pepper. Then layer with caramelized onions, fontina cheese, duck breast slices and rosemary.

Bake in preheated oven until cheese in center of pizza is completely melted, about 10 minutes.

Greek Pizzas

Ingredients

4 (6 inch) pita breads
1 cup reduced-fat ricotta cheese
1/2 teaspoon garlic powder
1 (10 ounce) package frozen
chopped spinach, thawed and
squeezed dry
3 medium tomatoes, sliced
3/4 cup crumbled feta cheese
3/4 teaspoon dried basil

Directions

Place pita breads on a baking sheet. Combine the ricotta cheese and garlic powder; spread over pitas. Top with spinach, tomatoes, feta cheese and basil. Bake at 400 degrees F for 12-15 minutes or until bread is lightly browned.

Unbelievably Awesome Barbeque Chicken Pizza

Ingredients

1 tablespoon sesame oil
1 skinless, boneless chicken breast half
1/4 cup barbeque sauce, divided
1/2 cup marinara sauce
1 (16 ounce) package pre-baked pizza crust
1 cup shredded mozzarella cheese
1/3 cup thinly sliced red onion
2 tablespoons chopped fresh cilantro

Directions

Heat the sesame oil in a skillet over medium heat. Place the chicken breast in the skillet, and top with 1 tablespoon barbeque sauce. Cook 10 minutes, turn, and top with 1 tablespoon barbeque sauce. Continue cooking 10 minutes, until juices run clear. Cool slightly, and cut into chunks.

Preheat oven to 425 degrees F (220 degrees C).

In a small bowl, mix the remaining barbeque sauce and marinara sauce. Spread evenly over the pizza crust. Sprinkle with mozzarella cheese. Arrange cooked chicken chunks and red onion slices over the top.

Bake 15 minutes in the preheated oven, or until cheese is melted and bubbly. Remove from heat, sprinkle with cilantro, and let sit 10 minutes before slicing.

Mexican Pizza

Ingredients

1/2 (16 ounce) can spicy fat-free
refried beans*
1 cup salsa, divided
1 (12 inch) pre-baked Italian pizza
crust
2 cups shredded hearts of
romaine lettuce
3 medium green onions, thinly
sliced
1/4 cup ranch dressing
1/4 cup crumbled tortilla chips
1 cup shredded pepper Jack or
Monterey Jack cheese

Directions

Adjust oven rack to lowest position, and heat oven to 450 degrees. Mix beans and 1/2 cup salsa in a medium bowl. Place crust on a cookie sheet, then spread the bean mixture over crust. Bake until it's crisp and warm, about 10 minutes.

Remove from oven; top with lettuce, green onions and dollop with the remaining salsa. Drizzle (or, if dressing has an easy-pour top, squirt) dressing over pizza. Top with chips and cheese, then return to oven and bake until the cheese melts, about 2 minutes longer. Cut into 6 slices and serve.

Pizza Burgers

Ingredients

1 (6 ounce) can tomato paste
1/2 teaspoon salt
1/2 teaspoon dried oregano
1/4 teaspoon garlic salt
1/4 teaspoon pepper
1/4 teaspoon anise seed
1 1/2 pounds lean ground beef
1/2 cup shredded part-skim
mozzarella cheese
6 hamburger buns, split
6 lettuce leaves
6 tomato slices

Directions

In a large bowl, combine the first six ingredients. Crumble beef over mixture; mix well. Shape into six patties. Place on broiler pan coated with nonstick cooking spray. Broil 6 in. from heat for 5-6 minutes on each side or until juices run clear. Sprinkle with cheese. Broil 1 minute longer or until cheese is melted. Serve on buns with lettuce and tomato.

Individual Grilled Veggie Pizzas

Ingredients

1 large portobello mushroom, sliced
1 small zucchini, sliced
1/4 pound butternut squash - peeled, seeded, and thinly sliced
1 cup bite-size broccoli florets
1/4 cup chopped red onion
1 tablespoon olive oil
2 ounces refrigerated pizza crust
1/4 cup pesto
1/4 cup crumbled Gorgonzola or blue cheese
1/4 cup fontina cheese, cubed

Directions

Preheat an outdoor grill for high heat.

Place the mushrooms, zucchini, squash, broccoli, and onion in a grill pan, and brush with 2 tablespoons olive oil. Cook on preheated, covered grill until tender when pierced with a fork, about 5 minutes. Remove from grill and set aside.

Roll out pizza dough on a floured surface to make two 8 inch circles 1/4 inch thick. Place onto pizza pans. Brush tops with remaining 1 tablespoon olive oil.

Bake on preheated, covered grill until browned, turning once, about 3 minutes each side. Remove from grill and spread with pesto. Top with cooked vegetables. Sprinkle with blue and fontina cheeses. Return to grill, cover, and cook until cheese melts, about 3 minutes.

Ricardo's Pizza Crust

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
3 tablespoons olive oil
3 tablespoons white sugar
1 teaspoon salt
2 1/2 cups bread flour
2 teaspoons minced garlic
2 1/4 teaspoons active dry yeast
1/2 teaspoon dried oregano
1/2 teaspoon dried basil leaves

Directions

Combine water, olive oil, sugar, salt in pan of bread machine. Add flour, then sprinkle garlic on flour. Lastly add yeast.

Turn machine on dough cycle. As the dough mixes, sprinkle on oregano and basil until it suits you for color and taste. Let mix for about 15 to 30 minutes. Let the dough rest from 5 to 30 minutes. The longer it rests, the thicker and more tasty the crust. Meanwhile, preheat oven to 475 degrees F (245 degrees C).

Roll out dough on a lightly floured surface. Spray a large pizza pan with nonstick cooking spray. Place dough on pan and add your choice of pizza toppings.

Bake in preheated oven until golden brown, about 12 to 15 minutes.

Avocado, Asiago and Prosciutto Pizza

Ingredients

1 (10 ounce) thin or whole wheat pizza crust or seasoned flat bread crust
1 1/2 ounces prosciutto, thinly sliced
3 ounces Asiago cheese, crumbled
2 tablespoons fresh basil or Italian parsley, chopped
2 Chilean Hass avocados
Red pepper flakes

Directions

Preheat oven to 425 degrees F. Place pizza crust on baking sheet. Arrange prosciutto slices evenly over crust. Sprinkle with Asiago and basil. Bake until lightly browned, about 10 minutes. Cut avocados in half, remove pit and peel. Cut into slices and arrange over top of pizza. Sprinkle with red pepper flakes.

Red, White, and Green Pizza

Ingredients

1 (14 ounce) package pizza crust dough
1 teaspoon olive oil
4 ounces ricotta cheese
1/4 cup grated Parmesan cheese
7 ounces frozen chopped spinach, thawed
1 (14 ounce) can artichoke hearts, drained and chopped (optional)
2 cloves garlic, crushed
salt and pepper to taste
1 (8 ounce) package shredded Italian 6-cheese blend
2 tomatoes, thinly sliced

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet. Spread the pizza dough in the prepared pan, and rub dough lightly with the olive oil.

Stir together the ricotta cheese, Parmesan cheese, spinach, artichoke hearts, garlic, salt, and pepper. Spread the mixture evenly over the dough. Sprinkle evenly with the shredded Italian cheese; top with the sliced tomatoes.

Bake in the preheated oven until crust is lightly browned and the cheese is melted and bubbly, about 20 minutes.

Ragu® Pizza Burgers

Ingredients

1 pound ground beef
2 cups Ragu® Old World Style®
Pasta Sauce
1 cup shredded mozzarella
cheese
1/4 teaspoon salt
6 English muffins, split and
toasted

Directions

Combine ground beef, 1/2 cup pasta sauce, 1/2 cup cheese and salt in small bowl. Shape into 6 patties. Grill or broil until done.

Meanwhile, heat remaining Sauce. To serve, arrange burgers on muffin halves. Top with remaining cheese, sauce and muffin halves.

Apple Pizza Pie

Ingredients

1/2 cup butter, softened
1/4 cup confectioners' sugar
1 cup sifted all-purpose flour
2 (21 ounce) cans apple pie filling
1 cup shredded Cheddar cheese
3/4 cup all-purpose flour
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together butter or margarine and confectioners' sugar. Add 1 cup flour and mix gently just until dough comes together. Pat evenly into a 12 inch pizza pan.

Bake in preheated oven for 15 minutes. Remove and spread with apple pie filling.

In a medium bowl, mix together cheese, 3/4 cup flour, brown sugar, and cinnamon. Sprinkle over apple filling and return pizza to oven for 25 to 30 minutes longer.

Appetizer Crab Pizza

Ingredients

3 cups all-purpose flour
1 (.25 ounce) package active dry yeast
1 teaspoon sugar
1/2 teaspoon salt
1 cup water
2 tablespoons olive oil or vegetable oil
TOPPING:
2 (8 ounce) packages cream cheese, softened
2 (6 ounce) cans crabmeat - drained, flaked and cartilage removed
1/4 cup milk
1 cup crumbled feta cheese
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon garlic powder
1 cup shredded Swiss cheese, divided

Directions

In a large mixing bowl, combine 1-1/2 cups flour, yeast, sugar and salt. In a saucepan, heat water and oil to 120 degrees F-130 degrees F. Add to dry ingredients; beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; divide in half. On a floured surface, roll each piece into a 13-in. circle; transfer to two 12-in. pizza pans. Build up edge slightly. Prick dough thoroughly with a fork. Bake crusts at 450 degrees F for 10-12 minutes or until lightly browned. Combine the cream cheese, crab, milk, feta cheese, basil, oregano, and garlic powder; spread mixture over each crust. Sprinkle each with 1/2 cup Swiss cheese. Bake 10-12 minutes longer or until crust is golden and cheese is melted. Cut into wedges.

Chicken, Herb and Garlic Pizza with Balsamic

Ingredients

1 (11 ounce) package TysonB®
Grilled and ReadyB,ŷ Fully
Cooked Grilled Chicken Breast
Strips
1/4 teaspoon salt
1/4 teaspoon pepper
1 tablespoon olive oil
1 (10 ounce) can refrigerated pizza
crust
1 (4 ounce) package salad greens
3 tablespoons balsamic
vinaigrette dressing
1 (6.5 ounce) package garlic and
herbs cheese spread

Directions

Preheat oven to 450 degrees F. Wash hands. Spread dough on greased baking sheet into 11 x 15-inch rectangle. Bake 10 to 12 minutes or until crisp and deep golden brown. When crust is done, transfer to cutting board. Cool 1 minute; spread with cheese.

Cook chicken according to package directions.

Toss salad greens with dressing.

Vidalia Ranch Pizza

Ingredients

1 (10 ounce) can pizza crust dough
1/4 cup prepared ranch dressing
2 tablespoons olive oil
1 large Vidalia, or other sweet onion, thinly sliced
1 teaspoon salt
2 teaspoons garlic powder
1 cup prepared ranch dressing
2 tomatoes, thinly sliced
1 cup shredded Cheddar cheese
1 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese
ground black pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 12x15 inch baking sheet.

Spread the pizza dough onto the prepared baking sheet. Spread the ranch dressing over the dough; sprinkle with garlic powder.

Heat the olive oil in a skillet over medium heat. Cook and stir the onion in the oil until translucent; season with salt.

Bake the crust in the preheated oven until lightly browned, 8 to 10 minutes.

Spread 1 cup of ranch dressing, the cooked onions, tomato slices, Cheddar cheese, mozzarella cheese, Parmesan cheese, and black pepper over the baked crust.

Return to preheated oven and bake until crust is golden brown and cheese is melted, 12 to 15 minutes. Allow pizza to cool for 5 minutes before cutting to serve.

Cool Veggie Pizza

Ingredients

1 (10 ounce) can refrigerated
crescent roll dough
2 (8 ounce) packages cream
cheese, softened
1/2 tablespoon mayonnaise
1 teaspoon dried dill weed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a lightly greased 9x13 inch pan or 13 inch round pizza stone, arrange the crescent roll dough in a single layer. Pinch together the edges of the dough. Bake for 12 minutes, or until it becomes a golden brown crust. Remove the crust from the oven and allow it to cool.

In a medium bowl, mix together the cream cheese, mayonnaise and dill. Evenly spread the cream cheese mixture on the crust. Sprinkle toppings on top of the cream cheese spread. Refrigerate for 30 minutes to allow the spread to thicken.

Cut the chilled pizza into wedges or squares with a pizza cutter to serve.

Eggplant Pizzas

Ingredients

2 eggs
1 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon dried oregano
1 large eggplant, sliced into 1/2 inch rounds
1/4 cup vegetable oil
1 (14 ounce) can pizza sauce
1 1/2 cups shredded mozzarella cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Beat the eggs in a bowl. Mix the flour, salt, pepper, and oregano in a 1 gallon resealable plastic bag. Dip each eggplant slice in the egg, then drop the eggplant in the flour mixture one at a time, shaking the bag to coat the eggplant.

Heat the vegetable oil in a large, deep skillet over medium heat. Place the eggplant slices in the skillet to cook, turning occasionally, until evenly browned. Drain the eggplant slices on a paper towel-lined plate. Arrange the eggplant in one layer on a baking sheet. Spoon enough pizza sauce to cover each eggplant slice. Top each eggplant with mozzarella cheese.

Bake in the preheated oven until the mozzarella cheese is melted, 5 to 10 minutes.

Grandma's Homemade Pizza ala 'Da Boys'

Ingredients

2 (.25 ounce) packages fast-rising dry yeast
1 teaspoon white sugar
2 1/2 cups warm water (110 degrees F/45 degrees C), divided
1/3 cup olive oil
1 tablespoon salt
1 pinch garlic powder, or to taste
5 cups all-purpose flour, or more if needed

2 tablespoons butter, melted
1 tablespoon dried oregano, or to taste
2 tablespoons ricotta cheese (optional)
1 (29 ounce) can tomato puree (such as Contadina® Tomato Puree)
1 teaspoon onion powder, or to taste
1 pinch garlic powder, or to taste
1 teaspoon salt, or to taste
1 teaspoon ground black pepper, or to taste
1 teaspoon white sugar, or to taste

1 1/2 teaspoons olive oil, divided

3 Italian sausage links, casings removed
1 pinch dried oregano, or to taste (optional)
1 pinch crushed red pepper flakes, or to taste (optional)

1 1/2 teaspoons melted butter, divided

Directions

In a large bowl, mix together the yeast, 1 teaspoon sugar, and 1/2 cup of warm water. Let the mixture stand until the yeast begins to bubble and form a layer of creamy foam on top, about 15 minutes. Stir in 2 more cups of warm water, olive oil, 1 tablespoon salt, garlic powder, and about 2 cups of flour. Mix together to form a loose batter, and begin beating in flour, about 1/2 cup at a time, until the dough is slightly sticky but not wet, about 3 more cups.

Turn the dough out onto a floured surface, and knead until smooth and elastic, about 10 minutes. Form the dough into a ball, place into an oiled bowl, cover with a cloth, and let rise in a warm place until double, about 30 minutes.

Melt 2 tablespoons of butter in a saucepan over medium-low heat, and stir in the oregano. Let the oregano fry in the butter for a few seconds, then whisk in the ricotta cheese until the mixture makes a smooth paste. Whisk in the tomato puree, onion powder, 1 pinch garlic powder, 1 teaspoon of salt, black pepper, and 1 teaspoon sugar until the sauce is smooth. Bring the sauce to a boil, stirring occasionally, cover, and remove from heat.

Preheat oven to 375 degrees F (190 degrees C). Coat 3 12-inch pizza pans with about 1/2 teaspoon olive oil apiece.

Place the sausage into a skillet over medium heat and sprinkle with 1 pinch dried oregano and 1 pinch crushed red pepper flakes, if desired. Brown the sausage, breaking it into small chunks as it cooks, until the sausage is no longer pink, about 10 minutes. Set the sausage aside.

Place the dough on a floured surface, punch down the dough, and cut it into 3 equal pieces. Roll a dough piece out to the size of a prepared pizza pan, and place the dough on the pan. Stretch the edges of the dough a little beyond the pan, and fold the excess dough over to make a thicker edge. Press the folded dough together to seal. Repeat for the other 2 crusts.

Bake the crusts in the preheated oven for about 15 minutes, then remove from oven and brush each crust with about 1/2 teaspoon melted butter (see Notes for details).

Using a large spoon, spread a layer of sauce over each crust. Sprinkle with pizza cheese blend, dot pieces of browned sausage

Cheesy Pizza Dip

Ingredients

2 (8 ounce) packages cream cheese, softened
1 1/4 cups sour cream
1 teaspoon dried oregano
1/2 teaspoon crushed red pepper flakes
1 cup pizza sauce
1/2 cup sliced green onions
1/4 teaspoon minced garlic
1/2 cup shredded Cheddar cheese
1 cup shredded mozzarella cheese
2/3 cup chopped red bell pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix the cream cheese, sour cream, oregano, red pepper flakes, pizza sauce, green onions, garlic, Cheddar cheese, mozzarella cheese and red bell pepper.

Bake in the preheated oven 5 minutes, or until bubbly and lightly brown.

Scrambled Pizza

Ingredients

2/3 cup warm water
1 (.25 ounce) package instant yeast
1/2 teaspoon salt
1 teaspoon white sugar
1/4 teaspoon dried oregano
1 3/4 cups all-purpose flour
6 slices bacon, chopped
1/2 cup green onion, thinly sliced
6 eggs, beaten
salt and pepper to taste
1/2 cup pizza sauce
1/4 cup grated Parmesan cheese
2 ounces thinly sliced salami

Directions

Preheat oven to 400 degrees F (200 degrees C).

Pour warm water into a mixing bowl. Stir in yeast, salt, sugar, and oregano. Mix in 1 cup flour, and then stir in remaining flour. Cover with plastic wrap, and set aside to rest for 10 to 15 minutes.

While dough is resting, prepare topping. Place bacon in a large, deep skillet. Cook over medium heat until evenly brown. Stir in green onions, and cook for 1 minute. Add eggs to the pan; cook, stirring frequently, until mixture has the consistency of scrambled eggs. Season with salt and pepper to taste.

Spread dough out evenly onto a lightly greased pizza tray, and spread pizza sauce over dough. Top with bacon and eggs, Parmesan cheese, and salami.

Bake for 20 to 25 minutes, or until golden brown on top.

Tomato Spinach Pizza

Ingredients

1 1/4 cups water (70 to 80 degrees F)
2 tablespoons olive oil
3/4 teaspoon salt
4 cups all-purpose flour
1 tablespoon active dry yeast
TOPPINGS:
1 tablespoon olive oil
3 tablespoons grated Parmesan cheese
1 tablespoon Italian seasoning
3/4 teaspoon garlic salt
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
3 plum tomatoes, thinly sliced
2 cups shredded part-skim mozzarella cheese

Directions

In bread machine pan, place the first five ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

When cycle is completed, turn dough onto a lightly floured surface. Roll into a 16-in. x 11-in. rectangle. Transfer to a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Build up edges slightly. Prick dough thoroughly with a fork. Brush with oil; sprinkle with Parmesan cheese, Italian seasoning and garlic salt. Top with spinach, tomatoes and mozzarella cheese.

Bake at 375 degrees F for 17-22 minutes or until crust is golden brown and cheese is melted. Broil 4-6 in. from the heat for 2-3 minutes or until cheese is golden brown.

Personal Portobello Pizza

Ingredients

1 large portobello mushroom,
stem removed
1 tablespoon spaghetti sauce
1/2 cup mozzarella cheese
1/2 tablespoon sliced black olives
4 slices pepperoni sausage
1 clove garlic, chopped

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place the mushroom on a baking sheet, and bake for 5 minutes in the preheated oven. Remove from the oven, and spread spaghetti sauce in the cup of the cap. Top with cheese, olives, pepperoni and garlic.

Bake for an additional 20 minutes, or until cheese is melted and golden.

Thick 'n' Chewy Pizza

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 egg
1 (8 ounce) can tomato sauce, divided
3 tablespoons vegetable oil
1 tablespoon sugar
1 teaspoon salt
1/4 teaspoon chili powder
1/4 teaspoon hot pepper sauce, divided
2 1/4 cups all-purpose flour
1 pound ground beef
3/4 cup chopped onion
1 (4 ounce) can mushroom stems and pieces, drained
1/3 cup chopped stuffed olives
1/4 cup chopped green pepper
1 tablespoon butter, melted
2 cups shredded mozzarella cheese

Directions

In a large mixing bowl, dissolve yeast in warm water. Add egg, 1/4 cup tomato sauce, oil, sugar, salt, chili powder and 1/8 to 1/4 teaspoon hot pepper sauce; beat until smooth. Add 1 cup flour; beat for 1 minute. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Meanwhile, in a LARGE skillet, cook beef over medium heat until no longer pink; drain. Remove from the heat; stir in onion, mushrooms, olives, green pepper and remaining tomato sauce and hot pepper sauce.

Punch dough down; turn once onto a lightly floured surface. Roll into a 14-in. x 9-in. rectangle. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Brush with butter. Top with meat mixture; sprinkle with cheese. Bake at 425 degrees F for 15 minutes or until crust is lightly browned and cheese is melted.

Lahmahjoon (Armenian Pizza)

Ingredients

- 1 pound lean ground lamb
- 1 1/2 cups finely chopped onion
- 1/2 cup chopped green bell pepper
- 1 teaspoon minced garlic
- 1 (14.5 ounce) can peeled and diced tomatoes
- 1 (6 ounce) can tomato paste
- 1/2 cup chopped fresh Italian parsley
- 1 teaspoon chopped fresh basil
- 1 tablespoon chopped fresh mint leaves
- 1/2 teaspoon ground cumin
- 1 pinch cayenne pepper (optional)
- 4 pita breads, or fluffy tortillas

Directions

Place ground lamb in a large skillet over medium-high heat. Cook and break into small pieces until mostly browned. Drain any excess grease. Add the onion, green pepper, and garlic. Cook until onion is translucent. Stir in diced tomatoes and tomato paste, then season with parsley, basil, mint, cumin, and if using, cayenne. Simmer for about 5 minutes. Remove from heat, cover, and refrigerate overnight to blend the flavors.

Preheat the oven to 450 degrees F (230 degrees C). Distribute the lamb mixture evenly over the tortillas, and spread out to the edges. Place the tortillas onto a baking sheet.

Bake for about 20 minutes in the preheated oven. Remove from the oven and place the lahmahjoons onto a large piece of aluminum foil so that two of them are meat side to meat side, then stack the pairs together, and bring the foil up over the top to keep warm. These can be served hot or cold. Cut into small wedges.

Italian Pesto Pizza

Ingredients

1 (10 ounce) container refrigerated
pizza crust
1/2 cup pesto
6 ounces marinated fresh
mozzarella cheese, sliced
1/2 cup prosciutto
1/4 cup chopped fresh parsley
3 tablespoons chopped fresh basil
3 tablespoons grated Parmesan
cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Roll out pizza dough as directed on package. Spread the pesto evenly on the crust. Arrange mozzarella slices over the pesto; scatter prosciutto over the mozzarella. Sprinkle pizza with the fresh parsley, fresh basil, and grated Parmesan.

Bake in preheated oven, until crust is browned and pizza is hot and bubbly, about 10 minutes.

White and Gold Pizza

Ingredients

3 tablespoons olive oil, divided
1 large sweet onion, thinly sliced,
separated into rings
1 pound frozen pizza dough,
thawed
1 large clove garlic, minced
4 ounces PHILADELPHIA Cream
Cheese, softened
3/4 cup KRAFT Shredded
Mozzarella Cheese
1/2 cup DIGIORNO Grated
Romano Cheese
1/2 teaspoon crushed red pepper

Directions

Heat oven to 425 degrees F.

Heat 1 Tbsp. oil in large skillet on medium heat. Add onions; cook 15 to 20 min. or until tender and golden brown, stirring occasionally.

Place pizza dough on lightly floured baking sheet; stretch to fit 16 x 12-inch baking sheet. Mix garlic and remaining oil; spread onto dough. Bake 10 min.

Spread crust with cream cheese; top with remaining cheeses, onions and red pepper. Bake 10 to 12 min. or until crust is lightly browned.

Pizza Dough III

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees F/45 degrees C)
2 cups bread flour
2 tablespoons olive oil
1 teaspoon salt
2 teaspoons white sugar

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine 2 cups bread flour, olive oil, salt, white sugar and the yeast mixture; stir well to combine. Beat well until a stiff dough has formed. Cover and rise until doubled in volume, about 30 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Turn dough out onto a well floured surface. Form dough into a round and roll out into a pizza crust shape. Cover with your favorite sauce and toppings and bake in preheated oven until golden brown, about 20 minutes.

Way Easy Pizza Sauce/Bread Stick Dip

Ingredients

1 (6 ounce) can tomato paste
1 (8 ounce) can tomato sauce
1/4 teaspoon dried oregano
1/4 teaspoon white sugar
1 teaspoon minced garlic
1/2 teaspoon garlic salt
1/4 teaspoon minced fresh parsley

Directions

In a medium bowl, mix the tomato paste, tomato sauce, oregano, sugar, garlic, salt and parsley.

Bacon Cheeseburger Upside Down Pizza

Ingredients

8 slices bacon
1 pound ground beef
1 onion, chopped
1 green bell pepper, chopped
1 1/2 cups pizza sauce
3 roma (plum) tomatoes, chopped
4 ounces shredded Cheddar cheese

2 eggs
1 cup milk
1 tablespoon vegetable oil
1 cup all-purpose flour
1/4 teaspoon salt

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown; drain. Crumble and set aside 2 slices. Crumble remaining 6 slices.

Preheat oven to 400 degrees F (200 degrees C).

In a large saucepan over medium-high heat, saute the beef, onion and bell pepper until beef is browned. Drain, and stir in the 6 slices crumbled bacon and pizza sauce. Spoon mixture into an ungreased 9x13 inch pan. Sprinkle with tomatoes and top with the cheese.

In a medium bowl, beat the eggs slightly. Mix in milk and oil, then add the flour and salt. Beat for 2 minutes at medium speed. Pour evenly over the meat mixture. Sprinkle with the remaining bacon.

Bake in preheated oven for 20 to 30 minutes, or until topping is lightly puffed and deep, golden brown.

Deep-Dish Spaghetti Pizza

Ingredients

8 ounces spaghetti, cooked and drained
2 slices shredded mozzarella cheese
2 eggs, slightly beaten
1 teaspoon salt
1/4 teaspoon ground black pepper
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce

Directions

Preheat oven to 375 degrees F. Combine spaghetti, eggs, 1/2 cup cheese, salt and pepper in large bowl. Evenly spread into greased 13 x 9-inch baking dish. Evenly top with Pasta Sauce, then remaining cheese.

Bake 35 minutes or until bubbling. Let stand 5 minutes before serving.

Chopped Caesar Salad on Pizza Crust

Ingredients

1/3 cup Marzetti® Supreme Caesar Dressing
1 (14 ounce) package large prepared pizza crust
2 tablespoons olive oil
1/2 cup grated Parmesan cheese
1 pinch red pepper flakes
2 medium heads romaine, chopped
1/2 cup cherry tomatoes, halved
1/2 cup shredded or peels of Parmesan cheese
Juice of 1/2 lemon

Directions

Pre-heat the oven to 400 degrees F. Place pizza crust on a baking sheet. Drizzle with olive oil and sprinkle with grated parmesan cheese and red pepper flakes. Bake the crust following the package directions.

While crust is baking, combine Marzetti's Supreme Caesar Salad Dressing and lemon juice in a bowl. Add romaine to the dressing and toss. Transfer salad to the baked crust, add cherry tomatoes and peels of cheese. Serve.

Pizza Casserole

Ingredients

2 cups uncooked egg noodles
1/2 pound lean ground beef
1 onion, chopped
2 cloves garlic, minced
1 green bell pepper, chopped
1 cup sliced pepperoni sausage
16 ounces pizza sauce
4 tablespoons milk
1 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook noodles according to package directions.

In a medium skillet over medium-high heat, brown the ground beef with the onion, garlic and green bell pepper. Drain excess fat. Stir in the noodles, pepperoni, pizza sauce and milk, and mix well. Pour this mixture into a 2-quart casserole dish.

Bake at 350 degrees F (175 degrees C) for 20 minutes, top with the cheese, then bake for 5 to 10 more minutes.

Broccoli Pizza Pie

Ingredients

2 pounds potatoes, sliced
1 pound broccoli, chopped
2/3 cup shredded Monterey Jack cheese
1/2 lemon, juiced
2 teaspoons minced garlic
1 tablespoon chopped fresh basil
3/4 teaspoon dried oregano
1/2 tablespoon dried parsley
2 (10 ounce) packages refrigerated pizza crust doughs
1 (14 ounce) jar pizza sauce

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain.

Meanwhile, place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes; drain.

In a large bowl combine potatoes, broccoli, cheese, lemon juice, garlic, basil, oregano and parsley. On a pizza pan or baking sheet, roll out 1 pizza dough. Top with potato mixture and cover with second pizza dough; with moistened fingers seal edges of dough together.

Bake in preheated oven for 20 minutes, or until golden brown. Serve with warmed pizza sauce.

New York Style Pizza

Ingredients

1 teaspoon active dry yeast
2/3 cup warm water (110 degrees F/45 degrees C)
2 cups all-purpose flour
1 teaspoon salt
2 tablespoons olive oil

1 (10 ounce) can tomato sauce
1 pound shredded mozzarella cheese
1/2 cup grated Romano cheese
1/4 cup chopped fresh basil
1 tablespoon dried oregano
1 teaspoon red pepper flakes
2 tablespoons olive oil

Directions

Sprinkle the yeast over the surface of the warm water in a large bowl. Let stand for 1 minute, then stir to dissolve. Mix in the flour, salt and olive oil. When the dough is too thick to stir, turn out onto a floured surface, and knead for 5 minutes. Knead in a little more flour if the dough is too sticky. Place into an oiled bowl, cover, and set aside in a warm place to rise until doubled in bulk.

Preheat the oven to 475 degrees F (245 degrees C). If using a pizza stone, preheat it in the oven as well, setting it on the lowest shelf.

When the dough has risen, flatten it out on a lightly floured surface. Roll or stretch out into a 12 inch circle, and place on a baking pan. If you are using a pizza stone, you may place it on a piece of parchment while preheating the stone in the oven.

Spread the tomato sauce evenly over the dough. Sprinkle with oregano, mozzarella cheese, basil, Romano cheese and red pepper flakes.

Bake for 12 to 15 minutes in the preheated oven, until the bottom of the crust is browned when you lift up the edge a little, and cheese is melted and bubbly. Cool for about 5 minutes before slicing and serving.

Chunky Pizza Dip

Ingredients

2 tablespoons olive oil
3 garlic cloves, minced
2 (14.5 ounce) cans petite diced tomatoes
1/4 cup tomato paste
1/2 teaspoon dried basil
1/4 teaspoon dried oregano

Directions

Heat oil and garlic in a large saucepan or Dutch oven until garlic starts to sizzle and turn golden. Add tomatoes, tomato paste, basil and oregano; bring to a simmer. Simmer, uncovered, until sauce is thick enough for dipping, 15 to 20 minutes. Cool and refrigerate.

Chicken Ranch Pizza with Bacon

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)
1 (12 inch) prepared thin pizza
crust
1 (4.5 ounce) can Swanson®
Premium Chunk Chicken Breast in
Water, drained
1 cup shredded mozzarella
cheese
1 cup shredded Mexican cheese
blend
8 slices bacon, cooked and
crumbled
ranch salad dressing

Directions

Heat the oven to 375 degrees F.

Spread the soup onto the pizza crust to within 1/4-inch of the edge. Top with the chicken, cheeses and bacon. Bake for 10 minutes or until the cheese is melted and the crust is golden.

Drizzle the ranch dressing over the pizza.

PHILLY Spring Veggie Pizza

Ingredients

2 (235 g) packages refrigerated
crescent dinner rolls
1 (250 g) tub PHILADELPHIA
Cream Cheese Spread
1/2 cup MIRACLE WHIP Dressing
1 teaspoon dill weed
1/2 teaspoon onion salt
1 cup chopped sugar snap peas
1 cup quartered cherry tomatoes
1/2 cup sliced radishes
1/2 cup chopped yellow pepper
1/2 cup shredded carrots
3 green onions, chopped

Directions

Heat oven to 375 degrees F. Unroll dough; separate into four rectangles. Press onto bottom and up sides of 15x10x3/4-inch baking pan to form crust, firmly pressing seams and perforations together to seal.

Bake 11 to 13 min. or until golden brown; cool.

Mix cream cheese spread, dressing, dill weed and onion salt until well blended. Spread onto crust; top with remaining ingredients. Refrigerate at least 2 hours before cutting to serve.

Mini Pizzas

Ingredients

1 pound ground beef
1 pound fresh, ground pork
sausage
1 onion, chopped
10 ounces processed American
cheese, cubed
32 ounces cocktail rye bread

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, brown ground beef and sausage.

Mix onion into the sausage and beef mixture, and saute it until tender. Drain grease out of skillet. Stir processed cheese food into the mixture. Continue cooking until cheese melts. Arrange slices of bread on a cookie sheet, place heaping spoonfuls of the mixture onto each slice of bread.

Bake 12 to 15 minutes.

Pinwheel Pizza Loaf

Ingredients

2 eggs
salt and pepper to taste
3 pounds lean ground beef
6 thin slices deli ham
2 cups shredded mozzarella cheese
1 (14 ounce) jar pizza sauce

Directions

In a large bowl, beat the eggs, salt and pepper. Crumble beef over eggs and mix well. On a piece of heavy-duty foil, pat beef mixture into a 12-in. x 10-in. rectangle. Cover with ham and cheese to within 1/2 in. of edges. Roll up jelly-roll style, starting with a short side and peeling away foil while rolling. Seal seam and ends.

Place the loaf seam side down in a greased 13-in. x 9-in. x 2-in. baking dish. Top with pizza sauce. Bake, uncovered, at 350 degrees F for 1-1/4 hours or until meat is no longer pink and a meat thermometer reads 160 degrees F. Let stand for 10 minutes before slicing.

Vegetable Pizza Squares

Ingredients

2 (10 ounce) cans refrigerated crescent roll dough
1 (8 ounce) package cream cheese, softened
2/3 cup mayonnaise
1 teaspoon dried dill weed
1 teaspoon minced onion
1/2 teaspoon minced garlic
1/2 cup chopped cauliflower
1/2 cup chopped broccoli
1/2 cup chopped green bell peppers
1 (8 ounce) package shredded Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Unroll crescent roll dough on a small baking sheet. Arrange into a single layer to serve as a crust. Bake in the preheated oven 10 minutes, or until puffed and lightly browned.

In a medium bowl, mix cream cheese, mayonnaise, dill weed, onion and garlic.

Spread the cream cheese mixture over the crescent roll dough crust. Layer with cauliflower, broccoli and green peppers. Top with Cheddar cheese. Chill in the refrigerator until serving.

Beer Pizza

Ingredients

1 tablespoon olive oil
1/2 pound pepperoni sausage,
diced
1 pound bacon, diced
1 (4 ounce) can sliced
mushrooms, drained
1 onion, chopped
1 green bell pepper, chopped
1 (28 ounce) can tomato sauce
1 cup beer
1 clove garlic, minced
1 teaspoon dried oregano
1/2 teaspoon dried thyme
1/2 teaspoon salt
2 unbaked pizza crusts
1 (8 ounce) package shredded
mozzarella cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Heat the oil in a skillet over medium heat, and saute the pepperoni and bacon until evenly browned. Mix in the mushrooms, onion, and green pepper. Cook and stir about 5 minutes, until tender.

In a medium saucepan over medium heat, mix the ingredients from the skillet with the tomato sauce and beer. Season with garlic, oregano, thyme, and salt. Allow the mixture to simmer for about 15 minutes, until slightly thickened. Spread over the 2 pizza crusts, and top with cheese.

Bake 20 to 25 minutes in the preheated oven, until the cheese is melted and the crust is golden brown.

Smoked Salmon Pizzas

Ingredients

6 (6 inch) pita breads
1/4 cup pizza sauce
1/4 pound smoked salmon,
chopped
1 small red onion, halved and
thinly sliced
1 cup shredded mozzarella
cheese
1/4 teaspoon dried oregano

Directions

Place pitas on an ungreased baking sheet. Top with pizza sauce, salmon, onion, cheese and oregano. Bake at 425 degrees F for 7-10 minutes or until cheese is melted.

Spinach Stuffed Pizza

Ingredients

1 (1 pound) loaf frozen bread
dough, thawed
1 (10 ounce) package frozen
chopped spinach, thawed and
squeezed dry
1 cup chopped fresh mushrooms
1/2 cup chopped onion
1/4 teaspoon salt
1/8 teaspoon pepper
2 cups shredded part-skim
mozzarella cheese
1/2 cup pizza sauce
2 tablespoons shredded
Parmesan cheese

Directions

Place dough in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; divide into thirds. On a lightly floured surface, roll one portion of dough into a 10-in. circle. Transfer to a 9-in. springform pan coated with nonstick cooking spray. Press dough onto bottom and up sides of pan.

In a bowl, combine the spinach, mushrooms, onion, salt and pepper. Sprinkle half of the mozzarella cheese over crust. Cover with spinach mixture; sprinkle with remaining mozzarella. On a lightly floured surface, roll out a second portion of dough into a 10-in. circle; place over cheese layer. Pinch together top and bottom crust. (Save remaining dough for another use).

Bake at 400 degrees F for 25-30 minutes or until lightly browned. Spread pizza sauce over top crust; sprinkle with Parmesan cheese. Bake 5-6 minutes longer or until cheese is melted. Let stand for 5 minutes before cutting.

Baked Potato Pizza

Ingredients

1 (6.5 ounce) package pizza crust mix
3 medium unpeeled potatoes, baked and cooled
1 tablespoon butter or margarine, melted
1/4 teaspoon garlic powder
1/4 teaspoon dried Italian seasoning
1 cup sour cream
6 bacon strips, cooked and crumbled
3 green onions, chopped
1 1/2 cups shredded mozzarella cheese
1/2 cup shredded Cheddar cheese

Directions

Prepare crust according to package directions. Press dough into a lightly greased 14-in. pizza pan; build up edges slightly. Bake at 400 degrees F for 5-6 minutes or until crust is firm and begins to brown.

Cut potatoes into 1/2-in. cubes. In a bowl, combine butter, garlic powder and Italian seasoning. Add potatoes and toss. Spread sour cream over crust; top with potato mixture, bacon, onions and cheeses. Bake at 400 degrees F for 15-20 minutes or until cheese is lightly browned. Let stand for 5 minutes before cutting.

Deluxe Turkey Club Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust
1 tablespoon sesame seeds
1/4 cup mayonnaise*
1 teaspoon grated lemon peel
1 medium tomato, thinly sliced
1/2 cup cubed cooked turkey
4 bacon strips, cooked and crumbled
2 medium fresh mushrooms, thinly sliced
1/4 cup chopped onion
1 1/2 cups shredded Colby-Monterey Jack cheese

Directions

Unroll pizza dough and press onto a greased 12-in. pizza pan; build up edges slightly. Sprinkle with sesame seeds. Bake at 425 degrees F for 12-14 minutes or until edges are lightly browned.

Combine mayonnaise and lemon peel; spread over crust. Top with tomato, turkey, bacon, mushrooms, onion and cheese. Bake for 6-8 minutes or until cheese is melted. Cut into slices.

Frozen OREO® Pizza

Ingredients

18 OREO Cookies, finely crushed
3 tablespoons butter, melted
2 1/2 cups cold milk
2 pkg. (4 serving size) JELL-O
OREO Flavor Instant Pudding
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed,
divided
2 cups sliced strawberries

Directions

Mix cookie crumbs and butter; press firmly into 12-inch pizza pan.

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. Gently stir in half of the whipped topping. Spread over crust; cover with remaining whipped topping.

Freeze 3 hours or until firm. Arrange strawberries on top of pizza. Cut into 12 slices. Store leftover dessert in freezer.

Crab-Artichoke Pizza

Ingredients

1 pound fresh pizza dough
1/4 teaspoon red pepper flakes
1 (6 ounce) can crabmeat -
drained and cartilage removed
1 (6 ounce) jar quartered artichoke
hearts in water, drained
2 tablespoons olive oil
1 1/2 tablespoons minced garlic
1/2 cup shredded Parmesan
cheese
1 cup shredded mozzarella
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a pizza pan.

Roll out pizza dough on a floured surface to a 14 or 16 inch circle; place onto a pizza pan. Sprinkle dough with red pepper flakes, then top evenly with crab and artichokes. Drizzle with olive oil, then sprinkle with garlic, Parmesan cheese, and mozzarella cheese.

Bake in preheated oven until the cheese has melted and the crust is no longer doughy, about 20 minutes. Set oven to broil, and cook pizza for 5 minutes more until the cheese has begun to brown.

Cheese-Stuffed Hawaiian Pizza

Ingredients

2 (10 inch) flour tortillas
1 1/2 cups shredded part-skim
mozzarella cheese, divided
1/4 cup pizza sauce
1/2 cup pineapple tidbits, drained
3/4 cup diced fully cooked ham

Directions

Place one tortilla on a baking sheet coated with nonstick cooking spray. Sprinkle with 1 cup cheese. Top with second tortilla; spread with pizza sauce. Sprinkle with pineapple, ham and remaining cheese. Bake at 375 degrees F for 15 minutes or until tortillas are crisp and cheese is melted.

Peppery Pizza Loaves

Ingredients

1 1/2 pounds ground beef
1/2 teaspoon garlic powder
1/2 teaspoon salt
2 (8 ounce) loaves French bread,
halved lengthwise
1 (8 ounce) jar process cheese
sauce
1 (4 ounce) can mushroom stems
and pieces, drained
1 cup chopped green onions
1 (4 ounce) can sliced jalapeno
peppers, drained
1 (8 ounce) can tomato sauce
1/2 cup grated Parmesan cheese
4 cups shredded mozzarella
cheese

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Stir in garlic powder and salt. Place each bread half on a large piece of heavy-duty foil. Spread with cheese sauce. Top with beef mixture, mushrooms, onions and jalapenos. Drizzle with tomato sauce. Top with Parmesan and mozzarella cheeses. Wrap and freeze. May be frozen for up to 3 months. To bake: Unwrap loaves and thaw on baking sheets in the refrigerator. Bake at 350 degrees F for 18 minutes or until cheese is melted.

Smoked Salmon Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1 tablespoon olive oil
1 cup smoked salmon, cut into
1/2 inch pieces
1/2 (6 ounce) jar marinated
artichoke hearts, drained and
quartered
2 tablespoons chopped sun-dried
tomatoes
2 cups shredded mozzarella
cheese

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Spread the olive oil over the pizza crust, then sprinkle with the smoked salmon, artichokes, and sun-dried tomatoes. Sprinkle the mozzarella cheese evenly over the pizza.

Bake in the preheated oven until the cheese has melted and is bubbly, 10 to 15 minutes.

Gourmet White Pizza

Ingredients

- 2 tablespoons butter, melted
- 1 tablespoon olive oil
- 3 tablespoons minced garlic
- 2 tablespoons sun-dried tomato pesto
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1 tablespoon grated Parmesan cheese
- 1 cup Alfredo sauce
- 2 cups chopped cooked chicken breast meat
- 1 (12 inch) pre-baked pizza crust
- 1 medium tomato, sliced
- 1 (4 ounce) package feta cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a small bowl, mix together the butter, olive oil, garlic, pesto, basil, oregano, Parmesan cheese and Alfredo sauce. Arrange the chicken on top of the pizza crust. Pour the Alfredo sauce mixture evenly over the chicken. Top with tomato and feta cheese.

Bake for 10 to 15 minutes in the preheated oven, until the crust is lightly browned and toppings are toasted. Cut into wedges to serve.

Pizza Roll-Ups

Ingredients

1/2 pound ground beef
1 (8 ounce) can tomato sauce
1/2 cup shredded mozzarella cheese
1/2 teaspoon dried oregano
2 (8 ounce) cans refrigerated crescent rolls

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Remove from the heat.

Add tomato sauce, mozzarella cheese and oregano; mix well.

Separate crescent dough into eight rectangles, pinching seams together. Place about 3 tablespoons of meat mixture along one long side of each rectangle. Roll up, jelly-roll style, starting with a long side. Cut each roll into three pieces. Place, seam side down, 2 in. apart on greased baking sheets.

Bake at 375 degrees for 15 minutes or until golden brown.

Hawaiian Pizza

Ingredients

1 (.25 ounce) package active dry yeast
1 1/4 cups warm water (110 degrees to 115 degrees F)
3 cups all-purpose flour
1 tablespoon sugar
1 teaspoon salt
1 (15 ounce) can pizza sauce
3 cups shredded mozzarella cheese
1 cup diced fully cooked ham
1 (8 ounce) can pineapple tidbits, drained

Directions

In a large mixing bowl, dissolve yeast in water. Add 1-1/2 cups flour, sugar and salt; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; press onto the bottom and up the sides of a greased 15-in. x 10-in. x 1-in. baking pan. Spread with pizza sauce; sprinkle with cheese, ham and pineapple. Bake at 400 degrees F for 20-25 minutes or until the crust is browned and cheese is melted.

Pasta/Pizza Sauce

Ingredients

2 tablespoons olive oil
2 cloves garlic, chopped
1 (6 ounce) can tomato paste
2 teaspoons white sugar
1/4 teaspoon dried oregano
1/4 teaspoon dried basil
2/3 cup water
2 tablespoons grated Parmesan cheese
2 tablespoons red wine
salt and pepper to taste

Directions

In large skillet, saute garlic in oil until golden. Add tomato paste, sugar, oregano, basil, water, cheese and wine. Season with salt and pepper and simmer 10 minutes over medium-low heat.

Pizza Popcorn

Ingredients

2 1/2 quarts popped popcorn
1/3 cup butter
1/4 cup grated Parmesan cheese
1/2 teaspoon garlic salt
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/4 teaspoon onion powder
1/4 teaspoon salt

Directions

Place popcorn in an ungreased 13-in. x 9-in. x 2-in. baking pan. Melt butter in a small saucepan; add remaining ingredients. Pour over popcorn and mix well. Bake, uncovered, at 350 degrees F for 15 minutes.

Salad Pizza

Ingredients

1 ready made pizza crust
4 ounces mixed salad greens
10 ounces cooked, boneless
chicken breast halves, diced
1/4 cup Caesar salad dressing

Directions

Place the pizza shell on a pizza pan or platter and top with the greens.

Place the chicken over the greens and drizzle with dressing. Slice and serve.

Armenian Pizzas (Lahmahjoon)

Ingredients

1 pound lean ground lamb
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 tablespoon extra-virgin olive oil
1/2 cup chopped red onion
3 cloves garlic, minced
1/2 green bell pepper, chopped
1 tablespoon freshly ground cumin seed
1 teaspoon ground turmeric
1 teaspoon paprika
1 pinch fenugreek seeds, finely crushed (optional)
1 lemon wedge
1 (14.5 ounce) can diced tomatoes
2 tablespoons ketchup
1 cup chopped flat-leaf parsley
6 (6 inch) pita bread rounds
1/3 cup crumbled feta cheese (optional)
1 lime, cut into wedges
1 tablespoon chopped fresh mint

Directions

Preheat oven to 450 degrees F (230 degrees C). Season lamb with salt and pepper, and set aside.

Heat olive oil in large skillet over medium-high heat. Add onion, garlic, and bell pepper and stir until just beginning to brown. Stir in the cumin, turmeric, paprika, and fenugreek.

Immediately add the ground lamb. Squeeze lemon wedge over lamb, and drop the peel into the mixture. Break up the meat and stir until it has browned. Remove lemon peel.

Stir in the tomatoes, ketchup, and parsley. Continue to simmer until most of the liquid has evaporated, 10 to 15 minutes. The mixture should be spreadable but not too wet or the pitas will become soggy.

Arrange pitas on a large baking sheet unless you are baking them directly on the oven rack. Spoon meat mixture onto pitas and smooth into an even layer to within 1/8 inch of the edge of the pita. Sprinkle feta cheese on the meat mixture.

Bake pitas until the edges are slightly crisp and meat is lightly browned but not dried out, about 10 to 20 minutes depending on whether pitas are on a baking sheet or on the oven rack. Squeeze lime lightly over the top, sprinkle with chopped mint and enjoy!

Fast English Muffin Pizzas

Ingredients

4 English muffins, split
1/2 cup canned pizza sauce
2 cups shredded mozzarella
cheese
16 slices pepperoni sausage

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place the English muffin halves cut side up onto a baking sheet. Spoon some of the pizza sauce onto each one. Top with mozzarella cheese and pepperoni slices.

Bake for 10 minutes in the preheated oven, or until the cheese is melted and browned on the edges.

Peanut Butter & Jelly Pizza Sandwich

Ingredients

1 English muffin
2 tablespoons JIF® Peanut Butter
2 tablespoons SMUCKER'S®
Strawberry Jam
8 slices banana
Sweetened flaked coconut
(optional)
Chocolate syrup

Directions

Split and toast English muffin.

Spread JIF® on both sides of the English muffin. Spread SMUCKER'S® Strawberry Jam on JIF®peanut butter. Top with banana slices and drizzle with chocolate syrup, to taste. Sprinkle coconut flakes, if desired. Eat while still warm.

Pizza Pasta Bake

Ingredients

1 (12 ounce) package uncooked elbow macaroni
1/2 pound mild Italian sausage
1/2 cup chopped onion
1 (14 ounce) can pizza sauce
1 (8 ounce) can tomato sauce
1/2 cup milk
1 (3.25 ounce) package sliced pepperoni, cut in half
1/4 cup sliced fresh mushrooms
1/4 cup sliced black olives
1/4 cup chopped Canadian bacon
1 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Stir in macaroni, cook for 8 to 10 minutes, until al dente, and drain.

In a skillet over medium heat, cook the Italian sausage and onion until sausage is evenly brown and onion is tender. Drain grease.

In a bowl, mix the pizza sauce, tomato sauce, and milk. Stir in the sausage and onion, pepperoni, mushrooms, olives, and Canadian bacon. Gently mix in the cooked macaroni until evenly coated. Transfer to the prepared baking dish.

Cover, and bake 30 minutes in the preheated oven. Remove cover, top with cheese, and continue baking 15 minutes, until cheese is melted and bubbly.

Philly Cheese Steak Pizza

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 medium green pepper, chopped
1 medium onion, chopped
1/4 teaspoon beef bouillon granules
2 tablespoons olive oil
1/2 pound thinly sliced deli roast beef
1 tablespoon Italian salad dressing
1 1/2 cups shredded mozzarella cheese

Directions

Unroll crescent roll dough and place in an ungreased 13-in. x 9-in. x 2-in. baking pan. Press onto the bottom and 1/2 in. up the sides to form a crust; seal perforations. Bake at 375 degrees F for 7-10 minutes or until lightly browned.

Meanwhile, in a large skillet, saute the green pepper, onion and bouillon in oil until vegetables are tender; set aside. Arrange beef over crust. Brush with salad dressing and sprinkle with mozzarella cheese. Bake 4-5 minutes longer or until cheese is melted. Top with green pepper mixture. Cut into squares.

Pepperoni Polenta Pizza

Ingredients

1/2 cup dry polenta
2 1/4 cups water
1/2 teaspoon salt
2 teaspoons olive oil
1/2 cup thinly sliced onion
1/4 cup diced green bell pepper
1/2 cup marinara sauce
10 slices reduced fat pepperoni
1/3 cup diced tomato
1/4 teaspoon dried oregano
salt and pepper to taste
1/2 cup shredded part-skim mozzarella cheese

Directions

Place the polenta, water and salt in a saucepan, and bring to a boil. Cook, stirring constantly for 3 to 5 minutes, until thick. Pour into a pie plate or shallow baking dish. Cover with plastic wrap, and refrigerate until chilled.

Preheat the oven to 450 degrees F (220 degrees C). Heat oil in a skillet over medium heat. Add the onion and bell pepper, and cook, stirring until onion is soft. Set aside.

Spread the marinara sauce over the chilled polenta 'crust'. Top with the onion and pepper mixture, pepperoni, tomato and oregano. Season lightly with salt and pepper.

Bake for 10 minutes in the preheated oven. Sprinkle cheese over the top, and continue to bake for an additional 2 to 3 minutes, until cheese is melted. Cut into 6 wedges, and serve hot.

Crab and Pineapple Pizza

Ingredients

2 (10 ounce) cans refrigerated pizza dough
2 (6 ounce) cans crabmeat, drained and flaked
1 cup canned pizza sauce
1 (8 ounce) can pineapple chunks, drained and roughly chopped
1 (8 ounce) package light cream cheese, cubed

Directions

Preheat the oven to 400 degrees F (200 degrees C). Grease a pizza pan or cookie sheet.

Spread both cans of dough out to cover the prepared pan, sealing any seams. Spread a thin layer of pizza sauce over the crust, and dot with cream cheese cubes. Sprinkle shredded crabmeat over, then pineapple pieces.

Bake for 12 to 15 minutes in the preheated oven, until the crust is lightly browned.

Chocolate Chip Cookie Pizza

Ingredients

1 (18 ounce) package refrigerated chocolate chip cookie dough
1 (8 ounce) package cream cheese, softened
1/3 cup sugar
2 cups cold half-and-half
1 (3.9 ounce) package instant chocolate pudding mix
1/4 cup chopped pecans or walnuts

Directions

Press cookie dough onto an ungreased 12-in. pizza pan. Bake at 350 degrees F for 13-16 minutes or until center is set and cookie is lightly browned. Cool for 5 minutes; gently run a flexible metal spatula under crust to loosen. Cool completely.

In a small mixing bowl, beat cream cheese and sugar until blended. Spread over crust. In a bowl, whisk cream and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Spread over cream cheese mixture; sprinkle with nuts. Refrigerate until serving.

Apple Coffee Cake Pizza

Ingredients

2 1/2 cups all-purpose flour
2 tablespoons sugar
1 (.25 ounce) package active dry yeast
3/4 teaspoon salt
1/3 cup water
1/3 cup milk
3 tablespoons butter or margarine
1 egg
CHEESE TOPPING:
2 (3 ounce) packages cream cheese, softened
3 tablespoons sugar
1/2 teaspoon ground cinnamon
APPLE TOPPING:
1/2 cup sugar
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
5 medium apples, peeled and chopped
1/4 cup butter or margarine, cubed
STREUSEL:
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup old-fashioned oats
1/2 cup butter or margarine, softened
1 tablespoon ground cinnamon
GLAZE:
2 cups confectioners' sugar
2 tablespoons lemon juice

Directions

In a large mixing bowl, combine 1-1/2 cups flour, sugar, yeast and salt. In a saucepan, heat the water, milk and butter to 120 degrees F -130 degrees F. Add to dry ingredients; beat just until moistened. Beat in egg until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Press into two greased 12-in. pizza pans; build up edges. In a small mixing bowl, combine the cheese topping ingredients. Spread over dough to within 1/2 in. of edges. In a saucepan, combine the apple topping ingredients; simmer, uncovered, until apples are tender. Spoon over cream cheese layer.

Combine streusel ingredients; sprinkle over apples. Let stand for 15 minutes. Bake at 375 degrees F for 30-35 minutes or until crust is browned. Combine glaze ingredients; drizzle over warm pizzas. Cool on wire racks.

California Pizzas

Ingredients

1/2 cup chopped onion
1/2 cup chopped green pepper
2 teaspoons canola oil
2 (6 inch) flour tortillas
1/4 teaspoon dried oregano
1/8 teaspoon garlic powder
1 medium tomato, sliced
1/2 cup shredded mozzarella
cheese

Directions

In a small skillet, saute onion and green pepper in oil until tender. Place tortillas on an ungreased baking sheet. Top with onion mixture, oregano, garlic powder, tomato and cheese. Bake at 400 degrees F for 8-10 minutes or until cheese is melted. Cut each pizza into four wedges.

Thai Chicken Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1 (7 ounce) jar peanut sauce
1/4 cup peanut butter
8 ounces cooked skinless,
boneless chicken breast halves,
cut into strips
1 cup shredded Italian cheese
blend
1 bunch green onions, chopped
1/2 cup fresh bean sprouts
(optional)
1/2 cup shredded carrot (optional)
1 tablespoon chopped roasted
peanuts (optional)

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a small bowl, stir together the peanut sauce and peanut butter. Spread over the pizza crust. Arrange strips of chicken on top. Sprinkle on the green onions and cheese.

Bake for 8 to 12 minutes in the preheated oven, until cheese is melted and bubbly. Top with bean sprouts, carrot shreds and peanuts, if using. Slice into wedges and serve.

Thai Chicken Pizza with Carrots and Cilantro

Ingredients

1 (12 inch) pre-baked Italian pizza crust
1/2 cup prepared Thai peanut sauce*
2 tablespoons peanut butter
2 cups shredded chicken*
2 medium carrots, peeled and grated
3 green onions, thinly sliced
1/4 cup chopped roasted peanuts
1/4 cup chopped fresh cilantro

Directions

Adjust oven rack to lowest position, and heat oven to 450 degrees. Place crust on a cookie sheet. Mix peanut sauce and peanut butter, then spread 2/3 of the sauce over the pizza crust; toss remaining 1/3 of the sauce with the shredded chicken. Spread chicken over pizza.

Bake until the crust is crisp and golden, 10 to 12 minutes. Remove from oven, and top with carrots, green onions, peanuts and cilantro. Cut into 6 slices and serve.

Brunch Pizza Squares

Ingredients

1 pound bulk pork sausage
1 (8 ounce) can refrigerated
crescent rolls
4 eggs
2 tablespoons milk
1/8 teaspoon pepper
3/4 cup shredded Cheddar
cheese

Directions

In a skillet, cook sausage over medium heat until no longer pink; drain. Unroll crescent dough into a lightly greased 13-in. x 9-in. x 2-in. baking pan. Press dough 1/2 in. up the sides; seal seams. Sprinkle with sausage. In a bowl, beat the eggs, milk and pepper; pour over sausage. Sprinkle with cheese.

Bake, uncovered, at 400 degrees for 15 minutes or until the crust is golden brown and the cheese is melted.

Pasta Pizza Pie

Ingredients

1 tablespoon vegetable oil
1 large onion, chopped
1 cup sliced mushrooms
Vegetable cooking spray
1 egg, beaten
1/4 cup milk
3 1/2 cups cooked tri-color or
plain corkscrew-shaped pasta
1 cup shredded part-skim
mozzarella cheese
1 1/2 cups Prego® Traditional
Italian Sauce or Prego® Tomato,
Basil & Garlic Italian Sauce

Directions

Heat oil in large skillet over medium heat. Add onion and mushrooms and cook until tender and almost all liquid is evaporated. Remove from heat. Spray 12-inch pizza pan with cooking spray.

Mix egg, milk, pasta and 1/2 cup cheese. Spread pasta mixture in an even layer on prepared pan.

Bake at 350 degrees F for 20 minutes.

Spread pasta sauce over pasta crust. Top with onion mixture. Sprinkle with remaining cheese. Bake for 18 minutes or until cheese is melted and sauce is hot. Let stand 5 minutes.

Pizza Pan Oatmeal Cookie

Ingredients

3/4 cup all-purpose flour
3/4 cup rolled oats
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/3 cup butter
1/3 cup white sugar
1/3 cup packed brown sugar
1 egg
1 teaspoon vanilla extract

Directions

Combine dry ingredients. Mix remaining ingredients until well blended, then gradually add dry mixture. Stir until well blended. Press out on a lightly greased and floured pizza pan. (if you want to add chocolate chips, raisins, or nuts, press them into the dough once it is spread on the pan.)

Bake at 375 degrees F (190 degrees C) for 12-15 minutes until lightly browned. Cool 10-15 minutes in the pan on a rack, then loosen carefully with a spatula. You may leave the cookie in the pan, but if you plan to serve it whole (like a birthday cake), slide it out of the pan at this point and continue to cool on a rack.

Pizza Salad I

Ingredients

1 head iceberg lettuce, torn into bite-sized pieces
1/2 pound salami, cut into strips
1 cup shredded mozzarella cheese
1 cup shredded Cheddar cheese
1 tomato, chopped
1/2 cup pitted black olives, halved
1 tablespoon chopped fresh chives
1 (8 ounce) can tomato sauce
1/2 cup vegetable oil
1/4 cup white wine vinegar
1 teaspoon white sugar
1 teaspoon salt
1/4 teaspoon garlic powder
1 teaspoon dried oregano
1/8 teaspoon ground black pepper

Directions

In a large bowl, combine the lettuce, salami, mozzarella cheese, Cheddar cheese, tomato, olives and chives. Mix well to combine.

Prepare the dressing by whisking together the tomato sauce, oil, vinegar, sugar, salt, garlic powder, oregano and pepper. Pour enough dressing over salad to coat, toss and serve.

Pizza Sauce and Dough

Ingredients

PIZZA DOUGH:

1/4 cup warm water (100 to 110 degrees)
1 teaspoon active dry yeast
1 teaspoon white sugar
4 cups bread flour
2 tablespoons Italian-style seasoning
1 teaspoon salt, divided
1 1/4 cups flat beer
1 tablespoon olive oil

PIZZA SAUCE:

2 tablespoons olive oil
1/3 cup chopped onion
2 tablespoons chopped garlic
1 (28 ounce) can roma tomatoes, with juice
2 (6 ounce) cans tomato paste
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh parsley
1 teaspoon chopped fresh oregano
1/2 teaspoon black pepper

Directions

In a small bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

In a food processor, combine flour, Italian seasoning and salt. Pulse until mixed. Add yeast mixture, flat beer and oil. Pulse until a ball is formed. Scrape dough out onto a lightly floured surface, and knead for several minutes until dough is smooth and elastic. Allow dough to rest for 2 to 3 minutes. Divide dough in half, and shape into balls. Place dough balls in separate bowls, and cover with plastic wrap. Allow to rise at room temperature for about 1 hour, then store in the refrigerator overnight.

To make the sauce: Heat olive oil in a saucepan over medium heat. Saute onions until tender. Stir in garlic, and cook for 1 minute. Crush tomatoes into saucepan. Add tomato paste, basil, parsley and oregano. Simmer for 10 minutes.

Fruit Pizza III

Ingredients

4 cups all-purpose flour
1 cup butter
1/4 cup white sugar
1 3/8 cups cream cheese,
softened
3/4 cup confectioners' sugar
2 teaspoons vanilla extract
1 (12 ounce) container frozen
whipped topping, thawed
2 cups fresh blueberries
2 cups sliced fresh strawberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 12 inch pizza pan.

To Make Crust: In a large bowl, mix together flour, butter and sugar; dough should be dry. Spread into pizza pan. Bake in preheated oven for 10 minutes, or until brown. Allow to cool completely.

To Make Filling: In a large bowl, beat cream cheese, sugar and vanilla until fluffy. Fold in whipped topping. Spread into cooled crust. Top with fruit.

Mexican Vegetable Pizza

Ingredients

1/2 small onion, chopped
1 teaspoon chili powder
1/2 teaspoon ground cumin
1/4 teaspoon ground cinnamon
1 tablespoon water
1 (15 ounce) can black beans,
rinsed and drained
1/4 cup canned diced green chiles
1 (16 ounce) package pre-baked
Italian bread shell crust
1 cup salsa
1 cup shredded reduced-fat
Cheddar cheese, divided
3/4 cup chopped fresh tomatoes
1/2 cup frozen corn, thawed
1/2 cup chopped green pepper
3 tablespoons sliced ripe olives
drained
1/2 cup reduced-fat sour cream

Directions

In a nonstick skillet coated with nonstick cooking spray, combine the onion, chili powder, cumin, cinnamon and water. Cover and cook for 3-4 minutes. Remove from the heat; stir in beans and chilies. Transfer half of the bean mixture to a food processor; cover and process until almost smooth.

Spread pureed bean mixture over the crust. Spread with salsa. Top with half of the cheese and remaining bean mixture. Sprinkle with tomato, corn, green pepper, olives and remaining cheese. Bake at 450 degrees F for 10-12 minutes or until crust is golden brown. Serve with sour cream.

Jimmy's Mexican Pizza

Ingredients

- 1/2 pound ground beef
- 1 medium onion, diced
- 1 clove garlic, minced
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon paprika
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt
- 1 (16 ounce) can refried beans
- 4 (10 inch) flour tortillas
- 1/2 cup salsa
- 1 cup shredded Cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 2 green onions, chopped
- 2 roma (plum) tomatoes, diced
- 1/4 cup finely chopped jalapeno peppers
- 1/4 cup sour cream (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Coat 2 pie plates with non-stick cooking spray.

Place beef, onion and garlic in a skillet over medium heat. Cook until beef is evenly browned. Drain off grease. Season the meat with chili powder, cumin, paprika, salt and pepper.

Lay one tortilla in each pie plate, and cover with a layer of refried beans. Spread half of the seasoned ground beef over each one, and then cover with a second tortilla. Bake for 10 minutes in the preheated oven.

Remove the plates from the oven, and let cool slightly. Spread half of the salsa over each top tortilla. Cover each pizza with half of the Cheddar and Monterey Jack cheeses. Place half of the tomatoes, half of the green onions, and half of the jalapeno slices onto each one.

Return the pizzas to the oven, and bake for 5 to 10 more minutes, until the cheese is melted. Remove from the oven, and let cool slightly before slicing each one into 4 pieces.

Tomatoless Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust dough
1 cup light sour cream
1 cup light cream cheese, softened
1 teaspoon dried dill weed
1 tablespoon olive oil
5 fresh mushrooms, sliced
1 small onion, peeled and sliced
1 clove garlic, minced
1/2 red bell pepper, seeded and sliced into strips
3/4 cup baby spinach leaves

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Unroll the pizza dough onto a greased baking sheet. Press out to cover the entire sheet. In a medium bowl, mix together the sour cream, cream cheese and dill until smooth. Spread evenly over the crust.

Heat the olive oil in a skillet over medium heat. Add the onion, mushrooms, garlic and red bell pepper; cook and stir until onion is tender but the pepper is still crisp, about 4 minutes. Stir in baby spinach at the end of cooking. Spread this mixture over the top of the pizza.

Bake for 15 minutes in the preheated oven, or until the crust is golden at the edges. Cut into squares to serve.

Butternut Cranberry Sauce Pizza

Ingredients

1 (10 ounce) package refrigerated
pizza crust dough
1/2 cup mashed, cooked
butternut squash
1/4 cup cranberry sauce
1/2 cup Cheddar cheese, grated
1/4 cup Parmesan cheese, grated
1/4 cup pecans, chopped

Directions

Preheat oven to 450 degrees F (230 degrees C).

Roll out the pizza dough and shape into a round circle to fit a 10 inch pizza pan. Slide the dough onto the pan.

Stir the squash and cranberry sauce together in a bowl until smooth. Spoon the squash mixture over the pizza dough so it's even but not too thick. Sprinkle the sauce with the Cheddar and Parmesan cheeses. Sprinkle the pecans over the cheese.

Bake in preheated oven until cheese is melted. Remove pizza from the oven, slide onto a serving plate, and cut into wedges. Serve immediately.

Layered Pizza Dip

Ingredients

1 cup part-skim ricotta cheese
1/2 cup chopped pepperoni
1 cup shredded mozzarella cheese
1 cup Prego® Traditional Italian Sauce, any variety
Pepperidge Farm® Garlic Bread, any variety, heated according to package directions or Pepperidge Farm® Crackers, any variety

Directions

Spread the ricotta cheese in an even layer in a 9 inch pie plate. Top with 1/4 cup of the pepperoni and 1/2 cup mozzarella cheese. Carefully spread the pasta sauce over the cheese. Sprinkle with the remaining pepperoni and mozzarella cheese.

Bake at 375 degrees F for 15 minutes or until hot. Let cool for 5 minutes.

Serve with the garlic bread or crackers for dipping.

BBQ Chicken Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1 cup spicy barbeque sauce
2 skinless boneless chicken breast halves, cooked and cubed
1/2 cup chopped fresh cilantro
1 cup sliced pepperoncini peppers
1 cup chopped red onion
2 cups shredded Colby-Monterey Jack cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pizza crust on a medium baking sheet. Spread the crust with barbeque sauce. Top with chicken, cilantro, pepperoncini peppers, onion, and cheese.

Bake in the preheated oven for 15 minutes, or until cheese is melted and bubbly.

Upside-Down Pizza

Ingredients

1 pound ground beef
2 Italian sausage links, casings removed
1 (28 ounce) jar spaghetti sauce with meat
1/2 cup pizza sauce
4 ounces sliced pepperoni
1 (16 ounce) package shredded pizza cheese blend
1 (13.8 ounce) can refrigerated pizza crust

Directions

Preheat oven to 450 degrees F (230 degrees C).

Heat a large skillet over medium-high heat and stir in the ground beef and Italian sausage. Cook and stir until the meat is crumbly, evenly browned, and no longer pink; drain. Stir in the spaghetti sauce, pizza sauce, and pepperoni, and heat until bubbly. Transfer the mixture to an 11x13 inch baking dish.

Sprinkle evenly with the shredded pizza cheese. Top with the pizza dough.

Bake in the preheated oven until crust is lightly browned, about 20 minutes.

Chocolate Lover's Pizza

Ingredients

1 (8 ounce) package BAKER'S
Semi-Sweet Chocolate
10 (1 ounce) squares BAKER'S
White Chocolate, divided
2 cups JET-PUFFED Miniature
Marshmallows
1 cup crisp rice cereal
1 cup PLANTERS COCKTAIL
Peanuts
1/4 cup red maraschino cherries,
well drained, halved
1/4 cup green maraschino
cherries, well drained, halved
1/3 cup BAKER'S ANGEL FLAKE
Coconut
1 teaspoon oil

Directions

Microwave semi-sweet chocolate and 8 squares of the white chocolate in 2-quart microwavable bowl on HIGH 2 minutes; stir. Microwave an additional 1 to 2 minutes or until chocolates are melted, stirring every 30 seconds. Add marshmallows, cereal and peanuts; mix well.

Spread evenly into lightly greased 12-inch pizza pan. Sprinkle with cherries and coconut.

Microwave remaining 2 squares white chocolate with oil in 1-cup microwavable bowl on HIGH 1 minute; stir. Microwave an additional 30 seconds to 1 minute or until chocolate is completely melted, stirring every 15 seconds. Drizzle over coconut. Cool completely or refrigerate until firm. Store, covered, at room temperature.

Caramelized Onion and Gorgonzola Pizza

Ingredients

1/8 cup butter
2 large Vidalia onions, thinly sliced
2 teaspoons sugar
1 (10 ounce) package refrigerated
pizza dough
1 pound Gorgonzola cheese,
crumbled

Directions

In a large saute pan, melt butter over medium heat. Saute onions in butter until the onions are soft and dark brown, approximately 25 minutes. Stir in sugar, and continue cooking for 1 or 2 more minutes.

Preheat oven to 425 degrees F (220 degrees C).

Grease a pizza pan or cookie sheet, and press out the dough to desired thickness. Spread onions evenly over the dough, and top with crumbled Gorgonzola.

Bake for 10 to 12 minutes, or until done.

Pizza-licious Home-Baked Pie

Ingredients

1 tablespoon olive oil, divided
1 (13.8 ounce) package
refrigerated pizza crust
1 (8 ounce) can zucchini in Italian-
style tomato sauce
3 tablespoons canned tomato
paste
6 ounces shredded mozzarella
cheese
1 (7 ounce) can sliced
mushrooms, drained
1 (8.25 ounce) can mixed
vegetables, no-salt added,
drained
1 tablespoon grated Parmesan
cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Oil a dark, metal-rimmed 10x15-inch cookie sheet with 1 teaspoon olive oil.

Unroll the crust onto the cookie sheet and press to cover the bottom of the cookie sheet, creating a slightly thicker rim around the edge. Brush another teaspoon of olive oil over the crust and set aside.

Puree the zucchini and the tomato paste in a blender or food processor. Spread over the pizza crust. Top with the shredded mozzarella, mushrooms, mixed vegetables, Parmesan cheese and remaining olive oil.

Bake until crust is browned and topping is bubbling, about 15 minutes. Let the pizza rest for 5 minutes before serving. Cut in 8 pieces.

Grilled Mediterranean Greek Pizza with Sundried

Ingredients

1 (12 ounce) package al fresco® All Natural Sun Dried Tomato with Basil Chicken Sausage
1 (14 ounce) package baked pizza crust (such as Boboli)
2 tablespoons garlic flavored olive oil
2/3 cup pizza sauce
1 cup shredded Italian cheese blend, reduced fat
1/3 cup crumbled feta cheese with basil and tomato
1 1/2 teaspoons dried oregano

Directions

Preheat grill on medium setting.

Place sausages on an oiled grill rack, set 4 to 5 inches over heat. Grill, using the direct grill method, turning links with tongs, until cooked throughout, about 7 to 9 minutes or until the internal temperature reaches 165 degrees F. Cool slightly and cut into 1/4 to 1/2-inch slices.

Brush both sides of pizza crust with olive oil. Gently place pizza crust, top-side down on grill rack. Grill for 2 to 3 minutes until crust is warm. Turn crust over.

Quickly spread pizza sauce on cooked side of pizza crust, then arrange sliced sausage on top of crust. Sprinkle with cheese and oregano. Grill over direct medium heat. Cover with grill lid or tent with foil.

Grill for 8 to 10 minutes or until toppings are warm and cheese has melted. Cut into wedges and serve.

Chicken and Cranberry Pizza with Brie and

Ingredients

1 (12 inch) pre-baked Italian pizza crust
1 1/2 cups whole-berry cranberry sauce from a 16-ounce can
2 cups shredded chicken*
4 ounces Brie, cut into small chunks
3 green onions, thinly sliced
1/4 cup slivered almonds
1 cup shredded mozzarella

Directions

Adjust oven rack to lowest position, and heat oven to 450 degrees. Place crust on a cookie sheet, and spread 1 cup of cranberry sauce over the crust. Toss remaining 1/2 cup with chicken. Top pizza with chicken, brie, green onions, almonds and mozzarella. Bake until the crust is crisp and cheese melts, 10 to 12 minutes. Cut into 6 slices and serve.

Pronto Pita Pizzas

Ingredients

1 pound ground turkey breast
1 cup sliced fresh mushrooms
1/2 cup chopped onion
2 garlic cloves, minced
1 (8 ounce) can no-salt-added tomato sauce
1/2 teaspoon fennel seed
1/4 teaspoon dried oregano
4 pita breads, warmed
1/2 cup shredded reduced-fat mozzarella cheese

Directions

In a skillet, brown the turkey; drain. Add mushrooms, onion and garlic; cook until tender. stir in tomato sauce, fennel seed and oregano. cover and simmer for 10-15 minutes or until heated through. Spread 1 cup of meat mixture on each pita; sprinkle with cheese. Serve immediately.

Pepperoni Pizza Quiche

Ingredients

1 (9 inch) unbaked pastry shell
1 cup shredded Swiss cheese, divided
4 eggs
1 1/2 cups half-and-half cream
1/2 teaspoon salt
1/2 teaspoon dried oregano
1/8 teaspoon cayenne pepper
1/8 teaspoon pepper
1 large onion, chopped
2 tablespoons vegetable oil
1 (14.5 ounce) can diced tomatoes, undrained
1/2 teaspoon dried thyme
1/4 teaspoon sugar
1/8 teaspoon dried basil
12 slices pepperoni, chopped
1 cup shredded mozzarella cheese
1/4 cup sliced ripe olives

Directions

Bake unpricked pastry shell at 375 degrees F for 11 minutes. Sprinkle with 2/3 cup Swiss cheese. In a bowl, whisk the eggs, cream, salt, oregano, cayenne and pepper; pour over cheese. Bake for 25-30 minutes or until a knife inserted near the center comes out clean.

Meanwhile, in a skillet, saute onion in oil until tender. Stir in the tomatoes, thyme, sugar and basil. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until liquid has evaporated.

Sprinkle remaining Swiss cheese over quiche. Top with the tomato mixture. Sprinkle with the pepperoni, mozzarella cheese and olives. Bake 5 minutes longer or until the cheese is melted. Let stand for 15 minutes before cutting.

Quick and Easy Pizza

Ingredients

1 (1 pound) package Bob Evans®
Zesty Hot Sausage Roll
1 (12 inch) prepared pizza crust
1 (8 ounce) can tomato sauce
1/4 teaspoon crushed dried basil
leaves
1 (8 ounce) package shredded
Mozzarella cheese
1/4 teaspoon crushed dried
oregano

Directions

Preheat oven to 450 degrees F. In a large skillet, over medium heat, brown the sausage until cooked through, using a wooden spoon to break up the sausage. Remove from heat and drain off fat. Place pizza crust on a large baking sheet. Stir together the tomato sauce, basil, and oregano. Spread tomato sauce evenly over pizza. Sprinkle cooked sausage evenly over tomato sauce and top with Mozzarella cheese. Bake 10-12 minutes or until cheese is melted and lightly golden. Cut into wedges to serve.

Turkey Tomato Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust
2 teaspoons sesame seeds
1/4 cup reduced-fat mayonnaise
1/4 teaspoon grated lemon peel
1 cup (4 ounces) shredded reduced-fat Mexican-blend cheese
1 teaspoon dried basil
1/4 pound thinly sliced deli turkey, julienned
3 bacon strips, cooked and crumbled
2 small tomatoes, thinly sliced
1 cup shredded reduced-fat Swiss cheese
2 tablespoons thinly sliced green onions

Directions

Unroll the pizza crust onto a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Flatten dough and build up edges slightly. Prick dough several times with a fork; sprinkle with sesame seeds. Bake at 425 degrees F for 10-12 minutes or until lightly browned.

Combine the mayonnaise and lemon peel; spread over crust. Sprinkle with Mexican or mozzarella cheese and basil. Top with turkey, bacon, tomatoes and Swiss cheese. Bake for 7-9 minutes or until the crust is golden brown and cheese is melted. Sprinkle with onion.

Biscuit Pizza Bake

Ingredients

1 pound ground beef
2 (12 ounce) packages
refrigerated buttermilk biscuits
1 (15 ounce) can pizza sauce
1 cup chopped green pepper
1/2 cup chopped onion
1 (4 ounce) can mushroom stems
and pieces, drained
1 (3.25 ounce) package sliced
pepperoni
1 cup shredded mozzarella
cheese
1 cup shredded Cheddar cheese

Directions

In a skillet, cook beef over medium heat until no longer pink. Meanwhile, quarter the biscuits; place in a greased shallow 3-qt. baking dish. Top with pizza sauce. Drain beef; sprinkle over biscuits and sauce. Layer with green pepper, onion, mushrooms, pepperoni and cheeses. Bake, uncovered, at 350 degrees F for 25-30 minutes or until cheese is melted. Let stand for 5-10 minutes before serving.

Double Crust Stuffed Pizza

Ingredients

1 1/2 teaspoons white sugar
1 cup warm water (100 degrees F/40 degrees C)
1 1/2 teaspoons active dry yeast
1 tablespoon olive oil
1/2 teaspoon salt
2 cups all-purpose flour

1 (8 ounce) can crushed tomatoes
1 tablespoon packed brown sugar
1/2 teaspoon garlic powder
1 teaspoon olive oil
1/2 teaspoon salt

3 cups shredded mozzarella cheese, divided
1/2 pound bulk Italian sausage
1 (4 ounce) package sliced pepperoni
1 (8 ounce) package sliced fresh mushrooms
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped

Directions

Combine the white sugar and the warm water in a large bowl or in the work bowl of a stand mixer. Sprinkle the yeast over the warm sugar water, and let stand for 5 minutes until the yeast softens and begins to form a creamy foam. Stir 1 tablespoon olive oil into the yeast mixture.

Stir 1/2 teaspoon salt into the flour. Mix half of the flour mixture into the yeast water, and stir until no dry spots remain. Stir in the remaining flour, a 1/2 cup at a time, mixing well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes (or mix with dough hook in stand mixer).

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a light cloth, and let rise in a warm place until doubled in volume, about 1 hour.

Combine the crushed tomatoes, brown sugar, garlic powder, 1 teaspoon olive oil, and salt in small saucepan. Cover pan, and cook over low heat until tomatoes start to break down, about 30 minutes.

Preheat an oven to 450 degrees F (230 degrees C). Deflate the dough and turn it out onto a lightly floured surface. Cut the dough into 2 equal pieces. Roll one piece into a 12 inch thin circle. Roll the other half into a thicker, 9 inch circle.

Place the 12 inch dough round into an ungreased 9 inch springform pan. Sprinkle dough with 1 cup of cheese. Shape sausage into a 9 inch patty and place in pan on top of the cheese. Layer pepperoni, mushrooms, green pepper, red pepper, and remaining cheese on top of sausage patty. Top with the 9 inch dough round and pinch edges to seal. Cut several 1/2 inch vent holes in the top crust. Spread sauce evenly on the top crust, leaving a 1/2 inch border at the edges.

Bake pizza in the preheated oven until the crust is set, the cheese is melted, and the sausage is cooked through, 40 to 45 minutes. Let hot pizza rest for 15 minutes before cutting into wedges and serving.

Eggs Benedict Breakfast Pizza

Ingredients

12 eggs, well beaten
1 tablespoon butter
2 (8 ounce) cans refrigerated
crescent rolls
1 (.9 ounce) package hollandaise
sauce mix
2/3 cup milk
1/4 cup butter
3 cups diced cooked ham
1 cup shredded sharp Cheddar
cheese

Directions

Melt 1 tablespoon butter in a nonstick skillet over medium heat. Pour in eggs, and cook to desired degree of doneness, stirring constantly.

Preheat an oven to 400 degrees F (200 degrees C). Unroll crescent dough and place rolls on an ungreased 12 inch pizza pan with points toward the center. Press seams together and press up sides of pan to form a crust.

Prepare Hollandaise sauce according to package directions using 2/3 cup milk and 1/4 cup butter. Pour evenly over crescent roll crust. Spread scrambled eggs evenly over sauce, then top with cubed ham. Sprinkle lightly with shredded cheese.

Bake in preheated oven until bottom of crust is lightly browned, about 30 minutes.

Vidalia Onion Tomato Pizza

Ingredients

1 (.25 ounce) package active dry yeast
1/2 teaspoon sugar
1 1/2 cups warm water (110 degrees to 115 degrees)
3 tablespoons olive or vegetable oil, divided
1/2 teaspoon salt
4 1/3 cups all-purpose flour
2 (15 ounce) cans pizza sauce, divided
2 large Vidalia or sweet onions, thinly sliced
4 medium tomatoes, thinly sliced
2 1/2 cups shredded mozzarella cheese
1 1/2 cups shredded Cheddar cheese

Directions

In a bowl, dissolve yeast and sugar in warm water. Add 2 tablespoons oil, salt and enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Press dough onto the bottom and 1 in. up the sides of two greased 14-in. pizza pans. Spread 3/4 cup pizza sauce over each. Bake at 450 degrees F for 5 minutes. Meanwhile, in a skillet, saute onions in remaining oil until tender.

Arrange tomato slices over pizzas. Combine cheeses; sprinkle over tomatoes. Top with onions. Bake 10-15 minutes longer or until cheese is melted. Warm remaining pizza sauce; serve with pizza.

Pizza Meat Loaf

Ingredients

1 envelope Lipton® Recipe
Secrets® Beefy Onion Soup Mix
2 pounds ground beef
1 1/2 cups fresh bread crumbs
2 eggs
1 small green bell pepper,
chopped (optional)
1/4 cup water
1 cup Ragu® Old World Style®
Pasta Sauce
1 cup shredded mozzarella
cheese

Directions

Preheat oven to 350 degrees F. Combine all ingredients except 1/2 cup Pasta Sauce and 1/2 cup cheese in large bowl.

Shape into loaf in 13 x 9-inch baking or roasting pan. Top with remaining 1/2 cup Sauce. Bake 50 minutes. Sprinkle top with remaining 1/2 cup cheese. Bake an additional 10 minutes or until done. Let stand 10 minutes before serving.

Easy Fruit Pizza

Ingredients

Cookie Crust:

1 (16.5 ounce) package prepared sugar cookie dough

Filling:

1 (8 ounce) package cream cheese, softened

1 (7 ounce) jar marshmallow cream

1 teaspoon Spice Islands® Pure Vanilla Extract

Fruit & Glaze:

1/2 cup sugar

1 tablespoon Argo® Corn Starch

1/2 cup orange juice

1/4 cup water

2 tablespoons lemon juice

Dash salt

2 1/2 cups assorted cut-up fresh fruit

Directions

Press cookie dough into greased 12-inch pizza pan. Bake in a preheated 350 degrees F oven for 15 minutes until done, but still soft. Cool.

Mix filling ingredients in a medium bowl with a hand mixer until thoroughly combined. Spread over crust.

To prepare glaze: Combine sugar and corn starch in a small saucepan until well mixed. Add orange juice, water, lemon juice and salt. Bring to a boil over medium heat, stirring constantly.

Boil for 1 minute. Remove from heat. Cool 20 minutes in the refrigerator. Slice fresh fruit and arrange on cream filling.

Drizzle with glaze and chill at least 30 minutes.

Summer Dessert Pizza

Ingredients

1/4 cup butter or margarine, softened
1/2 cup sugar
1 egg
1/4 teaspoon vanilla extract
1/4 teaspoon lemon extract
1 1/4 cups all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
4 ounces cream cheese, softened
1/4 cup confectioners' sugar
1 cup whipped topping
1 firm bananas, sliced
1 cup sliced fresh strawberries
1 (8 ounce) can mandarin oranges, drained
2 kiwifruit, peeled and thinly sliced
1/3 cup fresh blueberries
GLAZE:
1/4 cup sugar
1/4 cup orange juice
1/4 cup water
2 teaspoons cornstarch

Directions

In a mixing bowl, cream butter and sugar; beat in egg and extracts. Combine flour, baking powder, baking soda and salt; add to creamed mixture. Beat well. Cover and chill for 30 minutes. Press dough into a greased 12-in. x 14-in. pizza pan. Bake at 350 degrees F for 12-14 minutes or until light golden brown. Cool completely.

In a mixing bowl, beat cream cheese and confectioners' sugar until smooth. Add whipped topping; mix well. Spread over crust. Arrange fruit on top. Combine glaze ingredients in a saucepan; bring to a boil, stirring constantly. Boil for 2 minutes or until thickened. Cool to room temperature, about 30 minutes. Brush over fruit. Store in refrigerator.

Grilled Pizza Margherita

Ingredients

1 (24 ounce) jar Bertolli® Olive Oil & Garlic Sauce
1 (12 inch) prebaked pizza crust
4 ounces fresh mozzarella cheese, thinly sliced
Olive oil
Chopped fresh basil leaves

Directions

Evenly spread sauce on pizza crust, then top with cheese. Grill covered over medium heat, rotating pizza occasionally, 10 minutes or until sauce is hot and cheese is melted. Drizzle with olive oil, sprinkle with basil and serve immediately.

Husband-Friendly Chicken Pizza

Ingredients

1/4 cup olive oil
1 red onion, sliced
6 slices bacon
1 (10 ounce) container refrigerated pizza crust
3/4 cup barbeque sauce
2 cooked chicken breast halves, shredded
1/4 cup crumbled Gorgonzola cheese
1 jalapeno pepper, seeded and diced, or to taste (optional)
1 tablespoon paprika
1 tablespoon garlic powder
2 cups shredded mozzarella cheese

Directions

Heat the oil in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Reduce heat to medium-low, and continue cooking and stirring until the onion is very tender and dark brown, 15 to 20 minutes more.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate; crumble when cool.

Preheat an oven to 425 degrees F (220 degrees C). Grease a baking sheet.

Press the refrigerated pizza crust onto the baking sheet to fit the size of the pan. Spread the barbeque sauce evenly over the dough, and sprinkle with the shredded chicken, caramelized onion, bacon, Gorgonzola cheese, and diced jalapeno pepper. Season with paprika and garlic powder. Top with the shredded mozzarella cheese.

Bake in the preheated oven until the cheese has melted and is bubbly and the pizza dough is golden brown on the bottom, 15 to 17 minutes.

Breakfast Pizza

Ingredients

2 cups frozen shredded hash brown potatoes
1/4 teaspoon ground cumin
1/4 teaspoon chili powder
2 tablespoons canola oil, divided
1 cup egg substitute
2 tablespoons fat-free milk
1/4 teaspoon salt
2 green onions, chopped
2 tablespoons diced sweet red pepper
1 tablespoon finely chopped jalapeno pepper
1 garlic clove, minced
1 (16 ounce) package pre-baked Italian bread shell crust
1/2 cup salsa
3/4 cup shredded reduced-fat Cheddar cheese

Directions

In a nonstick skillet, cook hash browns, cumin and chili powder in 1 tablespoon oil over medium heat until golden. Remove and keep warm. In a bowl, beat egg substitute, milk and salt; set aside. In the same skillet, saute the onions, peppers and garlic in remaining oil until tender. Add egg mixture. Cook and stir over medium heat until almost set. Remove from the heat.

Place crust on an ungreased 14-in. pizza pan. Spread salsa over crust. Top with egg mixture. Sprinkle with hash browns and cheese. Bake at 375 degrees F for 8-10 minutes or until cheese is melted.

Pizza Dip with Wonder Bread Sticks

Ingredients

1 (15 ounce) can pizza sauce
1/4 teaspoon dried oregano leaves
1/2 teaspoon dried basil leaves
6 slices Wonder® Classic White Bread, crusts removed
1/4 teaspoon garlic powder
1/4 cup margarine or butter, melted
1/4 cup shredded Parmesan cheese

Directions

Preheat oven to 375 degrees F.

Combine pizza sauce, oregano, and basil in a small saucepan. Heat over low heat, stirring frequently until heated through.

Cut each slice of Wonder Bread into thirds. Stir garlic powder into melted butter. Brush both sides of bread with butter and place on baking sheet. Bake for 6 to 7 minutes and turn. Bake an additional 4 minutes. Sprinkle bread sticks evenly with Parmesan cheese. Bake 3 to 4 more minutes or until cheese is melted and bread strips are golden.

Pour-A-Pan Pizza

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/8 teaspoon pepper
- 2/3 cup milk
- 2 eggs, beaten
- 1 pound bulk Italian sausage
- 1 (3.25 ounce) package sliced pepperoni
- 2 tablespoons chopped onion
- 2 tablespoons chopped green pepper
- 1 cup pizza sauce
- 2 cups shredded mozzarella cheese

Directions

In a bowl, combine the flour, salt, garlic powder and pepper; stir in milk and eggs. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. In a skillet, cook sausage over medium heat until no longer pink; drain. Sprinkle over the crust. Top with pepperoni, onion and green pepper.

Bake, uncovered, at 425 degrees F for 15 minutes or until a toothpick inserted near the center comes out clean. Spread with pizza sauce and sprinkle with cheese. Bake 5 minutes longer or until cheese is melted. Let stand for 5 minutes before cutting.

Asparagus Puff Pizza

Ingredients

2 pounds fresh asparagus, cut into 2 inch pieces
1 (16 ounce) package pre-baked Italian bread shell crust
1/2 cup mayonnaise
2 tablespoons grated Parmesan cheese
1/4 teaspoon ground mustard
3 egg whites

Directions

Place asparagus in a steamer basket over 1 in of boiling water in a saucepan; cover and steam until crisp-tender, about 4 minutes. Drain on paper towel. Place crust on an ungreased 12-in. pizza pan; arrange asparagus on top.

In a bowl, combine the mayonnaise, cheese and mustard; mix well. In a small mixing bowl, beat egg whites until stiff peaks form. Fold into mayonnaise mixture; spread over asparagus. Bake at 450 degrees F for 12-13 minutes or until golden brown. Cut into wedges; serve warm. Refrigerate leftovers.

Black and White Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1 tablespoon extra virgin olive oil
1 cup prepared Alfredo sauce
1/2 clove garlic, minced
1 (6 ounce) package frozen ready to eat chicken breast strips, thawed
1/2 cup canned black beans, drained
1 (6 ounce) package shredded mozzarella cheese
1 (4 ounce) can sliced jalapeno peppers
1 teaspoon dried parsley

Directions

Preheat the oven to 450 degrees F (230 degrees C).

Heat olive oil in a skillet over medium-low heat. Add garlic, and cook just until fragrant. Add chicken strips, and cook until heated through.

Spread Alfredo sauce over the pizza crust, and sprinkle on some of the shredded cheese. Arrange chicken strips and garlic over the cheese, and put on as many black beans as you like. Place jalapeno slices on top, then cover with remaining cheese. Garnish with a sprinkle of dried parsley flakes.

Place pizza directly on the oven rack. Bake for 15 minutes in the preheated oven, or until crust is crispy and cheese is melted.

BBQ Chicken Pizza II

Ingredients

1 (12 inch) pre-baked pizza crust
1/2 cup barbecue sauce
1/2 cup diced grilled chicken
1/4 cup chopped red bell pepper
1/4 cup chopped green bell pepper
1/4 cup chopped red onion
1 cup shredded Monterey Jack cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Place pizza crust on cookie sheet. Spread with barbecue sauce. Scatter chicken over top. Sprinkle evenly with red pepper, green pepper and onion. Cover with cheese.

Bake in preheated oven for 10 to 12 minutes, or until cheese is melted.

Karen's Slow Cooker Pizza Chicken

Ingredients

4 skinless, boneless chicken breast halves - cut into bite size pieces
1 onion, chopped
1 green bell pepper, chopped
2 stalks celery, sliced
1 (10.75 ounce) can condensed tomato soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 tablespoons tomato paste
1/2 cup water
1 tablespoon dried parsley
1 tablespoon dried oregano
1 tablespoon dried basil
1 bay leaf
salt and pepper to taste

Directions

Place chicken, onion, bell pepper and celery in a slow cooker. In a medium bowl combine the tomato soup, cream of mushroom soup, tomato paste, water, parsley, oregano, basil, salt and pepper. Mix well and pour mixture over chicken and vegetables in slow cooker. Stir to coat and add bay leaf.

Cook on Low setting for 8 hours, until chicken and vegetables are tender.

Quick Beef Pizza

Ingredients

1 pound ground beef
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (12 inch) pre-baked thin pizza
crust
1 (8 ounce) package shredded
Cheddar cheese

Directions

Preheat oven to 425 degrees F (220 degrees C).

Place beef in a skillet over medium heat, and cook until evenly brown. Drain grease.

Spread cream of mushroom soup over the pizza crust. Layer cooked beef over the soup, and top with cheese.

Bake 15 minutes in the preheated oven, until cheese is melted and pizza is heated through.

Spam Pizza Burgers

Ingredients

1 (12 ounce) container fully cooked luncheon meat (e.g. Spam)
1 (15 ounce) can chili without beans
2 cups shredded Cheddar cheese
4 hamburger buns, split

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Grate the luncheon meat in to a medium bowl using a cheese grater. Stir in the chili and Cheddar cheese. Spread the mixture onto each bun half using a fork, and place them on a baking sheet.

Bake for 8 to 10 minutes in the preheated oven, until heated through and buns are nicely toasted on the bottom.

Taco Pizza

Ingredients

10 fluid ounces warm water
3/4 teaspoon salt
3 tablespoons vegetable oil
4 cups all-purpose flour
2 teaspoons active dry yeast

1 (6 ounce) can tomato paste
3/4 cup water
1 (1.25 ounce) package taco seasoning mix, divided
1 teaspoon chili powder, or to taste
1/2 teaspoon cayenne pepper, or to taste
1 (16 ounce) can fat-free refried beans
1/3 cup salsa
1/4 cup chopped onion
1/2 pound ground beef
4 cups shredded Cheddar cheese

Directions

Add the water, salt, oil, flour and yeast to your bread machine in the order listed. Select the dough cycle. Check your dough after it has been mixing a few minutes. If it is too dry and not mixing, add water 1 tablespoon at a time, until it is mixing and has a nice dough consistency. You want the dough to be pliable but not sticky.

Meanwhile, in a small bowl, combine tomato paste, water, and 3/4 of the package of taco seasoning mix. Stir in chili powder and cayenne pepper; set aside. In another bowl, mix refried beans, salsa, and onion; set aside. In a large skillet, cook ground beef until evenly brown; drain excess fat. Season with the remaining 1/4 package of taco seasoning and a small amount of water. Simmer a few minutes, then remove from heat.

Preheat oven to 400 degrees F (200 degrees C).

When the dough cycle is finished, remove the dough from the machine. Divide the dough in half, and pat into two 12 inch pans. Spread a layer of the bean mixture on, then a layer of the tomato mixture. Sprinkle with seasoned beef and top with cheddar cheese.

Bake in preheated oven for 10 to 15 minutes, or until crust is golden brown and cheese is melted. Turn pizzas halfway through baking.

Hummus Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust dough
1 cup hummus spread
1 1/2 cups sliced bell peppers, any color
1 cup broccoli florets
2 cups shredded Monterey Jack cheese

Directions

Preheat the oven to 475 degrees C (220 degrees C).

Roll out pizza crust and place on a pizza pan or baking sheet. Spread a thin layer of hummus over the crust. Arrange sliced peppers and broccoli over the hummus, and top with shredded cheese.

Bake for 10 to 15 minutes in the preheated oven, until the crust is golden brown and cheese is melted in the center. Slice and serve.

Pizza with Pepper, Onion and Feta

Ingredients

1 (12 inch) thin pizza crust
(homemade or prepared, such as Boboli)
3 cups chopped bell peppers (red, green, yellow)
1 cup sliced red or yellow onion, pulled into rings
3 cloves garlic, crushed
2 tablespoons extra-virgin olive oil
1 1/2 teaspoons dried Italian herbs
Salt, to taste (optional)
Crushed red pepper flakes, to taste (optional)
3/4 cup crumbled herbed feta cheese

Directions

Preheat oven to 450 degrees. Lay crust on pizza pan or cookie sheet. In a bowl, combine remaining ingredients except cheese; spoon over crust. Top with cheese. Bake 10-12 minutes, or until vegetables are crispy-tender.

Easy Pizza Sauce I

Ingredients

1 (6 ounce) can tomato paste
1 1/2 cups water
1/3 cup extra virgin olive oil
2 cloves garlic, minced
salt to taste
ground black pepper to taste
1/2 tablespoon dried oregano
1/2 tablespoon dried basil
1/2 teaspoon dried rosemary,
crushed

Directions

Mix together the tomato paste, water, and olive oil. Mix well. Add garlic, salt and pepper to taste, oregano, basil, and rosemary. Mix well and let stand several hours to let flavors blend. No cooking necessary, just spread on dough.

Noodle Pepperoni Pizza

Ingredients

4 (3 ounce) packages ramen noodles
1 tablespoon olive or vegetable oil
1 cup spaghetti or pizza sauce
1 cup shredded mozzarella cheese
1 (3 ounce) package sliced pepperoni, cut into strips

Directions

Discard seasoning packets from noodles or save for another use. Cook noodles according to package directions; drain. Heat oil in a 10-in. ovenproof skillet. Press noodles into skillet, evenly covering the bottom of pan. Cook until bottom of crust is lightly browned, about 5 minutes. Pour spaghetti sauce over the crust. Sprinkle with cheese and pepperoni. Broil 4 to 6 in. from the heat for 3-4 minutes or until heated through and cheese is melted.

Apple and Feta Pan Fried Pizzas

Ingredients

6 1/2 ounces dry pizza crust mix
1/2 cup hot water
5 tablespoons olive oil
8 ounces crumbled feta cheese
1 red onion, thinly sliced
1 tablespoon chopped fresh thyme
1/2 tablespoon butter
4 apples, cored and chopped
ground black pepper to taste

Directions

In a medium bowl, combine contents of the pizza dough package and 1/2 cup hot water. Stir vigorously, about 25 strokes. Set the bowl in a warm place (about 85 degrees F, or 35 degrees C) for 5 minutes. Turn dough onto floured board, divide the dough into 8 small sections. Knead the dough and shape it into rounds.

Preheat the oven to 300 degrees F (150 degrees C).

In a large skillet, heat the olive oil. Add the dough and fry until the dough is lightly browned, flipping once to brown on both sides. Once cooked, place the circles on a cookie sheet. Sprinkle the feta, red onion, and thyme on top of the circles.

Bake the pizzas until the feta begins to brown, about 10 to 12 minutes.

While the pizzas bake, in the previously used skillet, heat 1/2 tablespoon of butter and a few sprigs of thyme. Mix the apples into the skillet, and cook until the apples are soft and golden. Lay the apples on top of the pizzas, season with pepper, and serve.

Cookie Pizza

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup peanut butter
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 cups miniature marshmallows
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream butter, peanut butter and sugars. Beat in egg and vanilla. Stir in flour until blended.

Spread dough onto a greased 12-in. pizza pan. Bake at 375 degrees F for 12 minutes. Sprinkle with marshmallows and chocolate chips. Bake 5-6 minutes longer or until lightly browned.

Mexican Pizza

Ingredients

2 (8 ounce) cans refrigerated crescent rolls
1 (8 ounce) package cream cheese, softened
1 cup sour cream
1 pound ground beef
1 (1.25 ounce) package taco seasoning
1 (2.25 ounce) can sliced ripe olives, drained
1 medium tomato, chopped
3/4 cup shredded Cheddar cheese
3/4 cup shredded mozzarella cheese
1 cup shredded lettuce

Directions

Unroll crescent roll dough and place in an ungreased 15-in. x 10-in. x 1-in. baking pan. Flatten dough to fit the pan, sealing seams and perforations. Bake at 375 degrees F for 8-10 minutes or until light golden brown; cool. In a small bowl, blend cream cheese and sour cream with a wire whisk; spread over crust. Chill 30 minutes.

Meanwhile, in a skillet, brown beef; drain. Stir in taco seasoning. Add water according to package directions and simmer for 5 minutes, stirring occasionally. Spread over cream cheese layer. Top with olives, tomato, cheeses and lettuce. Cut into serving-size pieces. Serve immediately or refrigerate.

Pepperoni Pizza Bread

Ingredients

1 3/8 cups water
3 cups bread flour
2 tablespoons dry milk powder
2 tablespoons white sugar
1 1/2 teaspoons salt
2 tablespoons butter
1/2 cup pepperoni sausage,
chopped
1/3 cup shredded mozzarella
cheese
1 tablespoon grated Parmesan
cheese
1/3 cup canned mushrooms
1/4 cup dried minced onion
3/4 teaspoon garlic powder
2 1/2 teaspoons active dry yeast

Directions

Place ingredients in bread machine pan in the order suggested by the manufacturer. Select basic bread setting. Start.

To bake bread in oven: select dough or manual cycle. Once cycle is complete, shape dough and place in a greased loaf pan. Allow to rise in a warm spot until doubled in size. Bake in a preheated 350 degrees F (175 degrees C) oven for 35 to 45 minutes or until a thermometer inserted in the center of the loaf reads 200 degrees F (95 degrees C).

Banana-Berry Brownie Pizza

Ingredients

1 (19.8 ounce) package fudge brownie mix
1/3 cup boiling water
1/4 cup vegetable oil
1 egg
TOPPING:
1 (8 ounce) package cream cheese, softened
1/4 cup sugar
1 egg
1 teaspoon vanilla extract
2 cups sliced fresh strawberries
1 medium firm banana, sliced
1 (1 ounce) square semisweet chocolate, melted

Directions

In a bowl, combine the brownie mix, water, oil and egg until well blended. Spread into a greased and floured 12-in. pizza pan. Bake at 350 degrees F for 25 minutes.

In a mixing bowl, beat the cream cheese, sugar, egg and vanilla until combined. Spread over brownie crust. Bake 15 minutes longer or until topping is set. Cool on a wire rack.

Just before serving, arrange strawberries and bananas over topping; drizzle with chocolate. Refrigerate leftovers.

Chicken and Artichoke Pizza

Ingredients

1 (11 ounce) package Tyson® Grilled and Ready-to-Eat Fully Cooked Grilled Chicken Breast Strips
1 (10 ounce) pre-baked pizza crust
4 Roma tomatoes, thinly sliced
1 clove garlic, minced
1 (6 ounce) jar artichoke hearts, marinated, drained and coarsely chopped
1/2 teaspoon dried basil leaves
1 1/2 cups mozzarella cheese, shredded

Directions

Preheat oven to 425 degrees F. Place pizza crust on baking sheet.

Top pizza crust evenly with tomato slices. Sprinkle with garlic. Top with artichokes and chicken. Sprinkle with basil. Top with cheese.

Bake pizza 12 to 17 minutes or until hot and cheese is melted.

Chocolate Cookie Pizza

Ingredients

1/2 cup butter, softened
1/2 cup packed brown sugar
1/4 cup white sugar
1 teaspoon vanilla extract
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
6 ounces semisweet chocolate chips
2 tablespoons butter
3 tablespoons milk
1 cup confectioners' sugar
1/2 cup pecan halves
1/2 cup candy-coated milk chocolate pieces
1/4 cup flaked coconut
2 ounces white chocolate, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine butter, brown sugar, white sugar, vanilla, and egg until well combined. Stir in the flour and the baking soda (dough will be stiff). Pat dough onto an ungreased 12 inch pizza pan or on a cookie sheet.

Bake at 350 degrees F (175 degrees C) for 15 minutes or until golden brown. Remove cookie from oven and let it cool.

In a saucepan heat the chocolate chips, remaining butter or margarine, and milk over very low heat. Stir until chocolate is melted. Remove the chocolate mixture from the heat and stir in the confectioners' sugar. Beat until smooth, glossy, and of spreading consistency. If frosting is not glossy, stir in a few drops of hot water. Spread over the top of the baked and cooled cookie.

Immediately sprinkle with pecan halves, M&M candies, and coconut. Press lightly into frosting. Drizzle top with the melted white chocolate. Let stand until set. Remove from pan if desired. Cut into wedges.

Chicken Fajita Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust
1 pound boneless skinless chicken breasts, cut into 2-inch strips
1 tablespoon vegetable oil
1 cup sliced green bell pepper
1 cup thinly sliced onion
2 teaspoons chili powder
1 garlic clove, minced
1/2 teaspoon ground cumin
1/2 teaspoon salt
1/2 cup salsa
2 cups shredded Monterey Jack cheese

Directions

Unroll the pizza crust onto a greased 15-in. x 10-in. x 1-in. baking pan; flatten dough and build up edges slightly. Prick dough several times with a fork. Bake at 425 degrees F for 10-15 minutes or until lightly browned.

Meanwhile, in a skillet, saute chicken in oil for 5 minutes. Add the green pepper, onion, chili powder, garlic, cumin and salt; cook 3 minutes longer or until vegetables are crisp-tender. Spoon over crust; top with salsa and cheese. Bake for 12-15 minutes or until crust is golden brown and cheese is melted.

Pizza Dough II

Ingredients

1 (.25 ounce) package active dry yeast
1 tablespoon white sugar
2 1/2 cups warm water (110 degrees F)
2 tablespoons olive oil
1 tablespoon salt
1/2 cup whole wheat flour
5 1/2 cups bread flour

Directions

In a large mixing bowl, dissolve yeast and sugar in the warm water. Let sit until creamy; about 10 minutes.

Stir the olive oil, whole wheat flour, salt and 4 cups of the bread flour into the yeast mixture. Mix in the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large mixing bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and put in a warm place to rise until doubled in volume; about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into three equal pieces and form into rounds. Cover the rounds and let them rest for about 10 minutes. Preheat oven to 425 degrees F (220 degrees C).

Use a rolling pin to roll the dough into the desired shape, cover it with your favorite toppings and bake at 425 degrees F (220 degrees C) for about 20 minutes or until the crust and cheese are golden brown.

Swiss 'n' Bacon Pizza

Ingredients

2 (12 ounce) packages
refrigerated buttermilk biscuits
1 pound sliced bacon, cooked
and crumbled
1 medium tomato, chopped
1 medium onion, chopped
1 cup shredded Swiss cheese
1/2 cup mayonnaise*
1 teaspoon dried basil

Directions

Split each biscuit into two halves. Press onto a greased 14-in. pizza pan, sealing seams. In a bowl, combine the remaining ingredients; spread over crust. Bake at 350 degrees F for 20-23 minutes or until golden brown. Cut into thin wedges.

Chicken Fajita Grilled Pizzas

Ingredients

1 pound boneless, skinless chicken breasts
2 large poblano or medium green bell peppers
1 large red onion, cut into 1/2-inch-thick slices
2 (12 inch) prebaked pizza crusts
1 1/2 cups Ragu® Old World Style® Pasta Sauce
3 cups shredded Monterey Jack or Cheddar cheese
2 tablespoons chopped fresh cilantro
2 tablespoons vegetable oil

Directions

Lightly coat chicken and onion with oil, then season, if desired, with salt and ground black pepper. Grill chicken, onion and peppers, turning once, 8 minutes or until chicken is thoroughly cooked and vegetables are tender. Wrap peppers in aluminum foil; let stand 5 minutes, then remove skin and thinly slice. Thinly slice chicken; set aside.

Grill top side of pizza crusts about 1 minute; remove from grill. Evenly spread pizzas with pasta sauce, then evenly top with chicken, vegetables and cheese. Grill pizzas, covered, until cheese is melted, about 3 minutes. Sprinkle with cilantro. Serve, if desired, with additional heated sauce and diced avocado.

Bacon Asparagus Pizza

Ingredients

5 thick slices bacon, cut into 1 inch pieces
1 unbaked pizza crust
1 pound shredded mozzarella cheese
1 cup chopped fresh asparagus
1 cup halved cherry or grape tomatoes
1 (11 ounce) log fresh chevre (goat cheese)
1 teaspoon red pepper flakes
freshly ground black pepper to taste

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Place bacon in a skillet over medium-high heat. Cook for a few minutes to release most of the grease, but do not cook until crisp. Remove to paper towels to drain.

Spread the pizza crust out on a pizza pan or large baking sheet. Top with mozzarella cheese, bacon pieces, asparagus, and tomatoes. Dot with goat cheese, then season with red pepper flakes and black pepper.

Bake for 15 to 20 minutes in the preheated oven, until the crust is golden brown underneath when you lift it up to take a peek. Let cool for about 5 minutes before slicing and serving.

Grilled Pizza

Ingredients

3 1/2 cups all-purpose flour, or as needed
1 envelope Fleischmann's®
Pizza Crust Yeast
1 tablespoon sugar
1 1/2 teaspoons salt
1 1/3 cups very warm water (120 degrees to 130 degrees F)*
1/3 cup oil
Additional flour for rolling
Additional oil for grilling
Pizza sauce
Other toppings as desired
Shredded mozzarella cheese

Directions

Start charcoal fire or preheat gas grill to medium-high heat.

Combine 2 cups flour, undissolved yeast, sugar and salt in a large bowl. Add very warm water and oil; mix until well blended, about 1 minute. Gradually add enough flour to make a soft dough. Dough should form a ball and will be slightly sticky. Knead** on a floured surface, adding additional flour if necessary, until smooth and elastic but not sticky, about 5 minutes.

Divide dough into 8 portions. Pat or roll dough on a well-floured counter to about 8-inch circles; they do not need to be perfect.

Brush both sides of crust with additional oil. Using hands, lift each crust carefully and place on grill. Cook for 3 to 4 minutes until bottom is lightly browned and top looks set. Using long handled tongs, remove crust from grill, grilled side up, to a platter or baking sheet.

Lightly add sauce and top the grilled side of each pizza crust. Excess sauce or toppings makes the pizza hard to handle. Repeat with remaining pizzas.

Carefully slide each pizza onto the grill. Cook an additional 3 to 4 minutes until bottom of crust is browned and cheese is melted. Remove from grill and serve immediately.

Garden Veggie Pizza Squares

Ingredients

1 (8 ounce) package refrigerated crescent rolls
1 (8 ounce) package cream cheese, softened
1 (1 ounce) package Ranch-style dressing mix
2 carrots, finely chopped
1/2 cup chopped red bell peppers
1/2 cup chopped green bell pepper
1/2 cup fresh broccoli, chopped
1/2 cup chopped green onions

Directions

Preheat oven to 375 degrees F (190 degrees C).

Roll out crescent rolls onto a large non-stick baking sheet. Stretch and flatten to form a single rectangular shape on the baking sheet. Bake 11 to 13 minutes in the preheated oven, or until golden brown. Allow to cool.

Place cream cheese in a medium bowl. Mix cream cheese with 1/2 of the ranch dressing mix. Adjust the amount of dressing mix to taste. Spread the mixture over the cooled crust. Arrange carrots, red bell pepper, broccoli and green onions on top. Chill in the refrigerator approximately 1 hour. Cut into bite-size squares to serve.

Pepperoni Pizza Muffins

Ingredients

3 cups biscuit/baking mix
1 (10.75 ounce) can condensed tomato soup, undiluted
3/4 cup water
1/2 cup shredded mozzarella cheese
1/2 cup shredded Cheddar cheese
1/2 cup diced pepperoni
2 tablespoons chopped ripe olives
1 tablespoon dried minced onion
1 teaspoon Italian seasoning

Directions

Place the biscuit mix in a large bowl. Combine the remaining ingredients; stir into biscuit mix just until moistened. Fill greased muffin cups three-fourths full. Bake at 350 degrees F for 17-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from the pans to wire racks. Serve warm.

Potato Crust Pizza

Ingredients

1 pound sweet Italian sausage,
casings removed and crumbled
6 cups frozen shredded hash
brown potatoes, thawed
2 cups shredded mozzarella
cheese, divided
1/4 teaspoon salt
4 roma (plum) tomatoes
1 (4 ounce) can sliced
mushrooms, drained

Directions

Preheat the oven to 425 degrees F (220 degrees C). Coat a 16 inch pizza pan with nonstick cooking spray.

Place sausage in a skillet over medium-high heat. Cook, stirring to crumble, until evenly browned. Drain grease, and set aside.

In a large bowl, toss together the hash browns, salt, and 3/4 cup of the cheese until evenly blended. Spread in an even layer on the pizza pan, and pack down. Slice tomatoes thinly, and set on paper towels to drain. This will keep them from being watery when they cook.

Bake for 30 to 35 minutes in the preheated oven, until the crust is nicely browned on the top and bottom. Remove from the oven, and arrange tomato slices all over the pizza. Sprinkle the remaining cheese, mushrooms and sausage evenly over the pizza. Return to the hot oven and bake for another 5 to 10 minutes, until cheese is melted. Cool for at least 5 minutes before cutting into slices.

Apple Cheese Pizza

Ingredients

1/2 cup cream cheese
1 (12 inch) prepared pizza crust
3 large apples
1 1/2 cups shredded Cheddar
cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Spread cream cheese over pizza crust and arrange apple slices to cover crust. Sprinkle cheese on top.

Bake for 30 minutes in preheated oven.

Pizza Pinwheels

Ingredients

1 (8 ounce) can refrigerated
crescent roll dough
2 cups shredded mozzarella
cheese
24 slices pepperoni
1 (14 ounce) can pizza sauce

Directions

Preheat oven to 375 degrees F (190 degrees C).

On a large baking sheet, pinch the 8 crescent roll dough triangles into 4 rectangles. Layer each rectangle with 6 slices of pepperoni and even amounts of mozzarella cheese. Roll tightly lengthwise and slice each into 4 or more pieces.

Bake in the preheated oven until golden brown, about 12 minutes. Serve with pizza sauce for dipping.

Sfincione Siciliano Pizza

Ingredients

1 teaspoon active dry yeast
1/4 cup warm water (110 degrees F/45 degrees C)
3/4 cup cold water
1 teaspoon salt
2 1/4 cups bread flour

3/4 cup soft bread crumbs
1/2 cup olive oil
1 large onion, chopped
1 (14 ounce) can crushed tomatoes
1/2 teaspoon crushed red pepper flakes
2 tablespoons pine nuts
2 tablespoons raisins
1 (2 ounce) can anchovy fillets packed in olive oil, drained

Directions

Sprinkle the yeast over the warm water in a large bowl. Let stand until dissolved, about 5 minutes.

Stir the cold water and salt into the yeast mixture and gradually stir in flour until the mixture pulls together into dough. Remove dough from the bowl and knead on a lightly floured surface for 5 to 10 minutes, until a smooth tight ball can be formed. Dust the dough with flour and place in a sealed container or resealable bag with plenty of extra room. Refrigerate for at least 12 hours, and up to 3 days.

Preheat the oven to 500 degrees F (260 degrees C). This will take a while. Stretch out the dough and press into a large oiled baking sheet. The dough should feel cold to the touch. Use a fork to poke holes all over the dough so that it will rise evenly without having giant bubbles.

Toast the breadcrumbs in a large skillet over medium-high heat until golden brown; set aside. Heat half of the olive oil in a large skillet over medium-high heat. Add onion; cook and stir until tender, about 5 minutes. Remove from the heat and stir in the crushed tomatoes, red pepper flakes, pine nuts and raisins.

To assemble the pizza, arrange anchovy fillets evenly over the dough. Spread the tomato sauce heavily over the entire crust. Sprinkle liberally with toasted bread crumbs and drizzle with the remaining olive oil. Allow the dough to rise near the warm oven for about 30 minutes.

Bake the pizza on the bottom rack of the oven for 12 to 15 minutes, until the bottom of the crust is golden brown when you lift it up to look. Cut into 12 servings and enjoy.

White Pizza a la Chick Lit

Ingredients

1 (12 inch) pre-baked thin pizza crust
2 tablespoons extra-virgin olive oil, divided
3 cups shredded mozzarella cheese
8 cloves garlic, quartered

Directions

Preheat the oven to 450 degrees F (230 degrees C).

Place the pizza crust on a baking sheet and drizzle with 1 tablespoon of olive oil. Sprinkle the mozzarella cheese evenly over the crust and top with pieces of garlic.

Bake in the preheated oven until cheese is bubbly and starting to brown, about 15 minutes. Drizzle with a little bit more olive oil and cut into wedges to serve.

Goat Cheese Pizzas

Ingredients

1 (11 ounce) log goat cheese, crumbled
1 (7 ounce) jar roasted red peppers, drained and chopped
1 cup chopped sun-dried tomatoes marinated in olive oil, drained
4 pita bread rounds
1 cup fresh basil leaves, torn
1/2 cup balsamic vinegar, or to taste

Directions

Preheat the oven to 400 degrees F (200 degrees C). Separate the pita breads by cutting around the outer edge, and carefully prying the halves apart to make two rounds out of each one.

Place the separated pita rounds onto cookie sheets. Generously sprinkle goat cheese, roasted red peppers and sun-dried tomatoes onto each one.

Bake the pizzas for 16 minutes in the preheated oven, or until the crust is crisp. As soon as the pizzas come out of the oven, sprinkle with torn basil, and drizzle with balsamic vinegar. Cut into quarters, and serve hot or warm.

Pasghetti Pizza

Ingredients

1 pound dry vermicelli pasta
1 cup milk
2 eggs, beaten
1 tablespoon garlic salt
1 tablespoon dried parsley
ground black pepper to taste
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
3 1/2 cups spaghetti sauce
1 (8 ounce) package sliced pepperoni sausage

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Break or cut vermicelli pasta into 2 inch pieces and cook for 8 to 10 minutes or until al dente; drain.

Spread pasta in a 9x13 inch baking dish that has been greased with vegetable spray or butter. In a bowl combine milk, eggs, garlic salt, parsley, pepper and 1 cup of the mozzarella. Pour over the pasta and sprinkle with the parmesan cheese.

Bake for 15 minutes. Reduce heat to 350 Degrees F. Pour spaghetti sauce over pasta, top with pepperoni and remaining mozzarella. Cook until cheese is completely melted; about 10 minutes.

Rice Crust for Pizza

Ingredients

2 cups water
1 cup uncooked long-grain white rice
1 egg, beaten
1/2 cup shredded part-skim mozzarella cheese
1/8 teaspoon hot pepper sauce (optional)

Directions

Place water and rice in a medium saucepan, and bring to a boil. Cover, reduce heat to low, and simmer for 20 minutes.

Preheat oven to 400 degrees F (200 degrees C).

In a medium size mixing bowl, mix together cooked rice, beaten egg, mozzarella cheese, and Tabasco sauce. Press mixture evenly into a lightly greased 12 inch pizza pan, covering bottom and sides.

Bake in preheated oven for 4 minutes, or until set. Remove crust from oven, and let cool slightly before layering with your favorite sauce and other goodies.

Different Pizza

Ingredients

TOPPING:

1 pound ground beef
1/3 cup chopped onion
2 teaspoons Worcestershire sauce
1/2 teaspoon dried marjoram
1/2 teaspoon dried oregano
1/4 teaspoon dried sage
1/4 teaspoon pepper
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted

CRUST:

2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1/4 cup shortening
1 cup milk
2 cups shredded mozzarella cheese

Directions

For topping, lightly brown ground beef and onion in a skillet; drain well. Stir in Worcestershire sauce, marjoram, oregano, sage, pepper and soup. Stir until well blended; set aside.

For crust, combine flour, salt, and baking powder in a mixing bowl; cut in shortening. Add milk and stir until combined (mixture resembles a soft biscuit dough). Pat dough into a lightly greased 15-in. x 10-in. x 1-in. baking pan.

Spread beef mixture over crust. Sprinkle with mozzarella cheese. Bake at 400 degrees F for 25 to 30 minutes or until lightly browned.

Brie and Cranberry Pizza

Ingredients

1 (8 ounce) can refrigerated
crescent rolls
8 ounces cubed Brie cheese
3/4 cup whole berry cranberry
sauce
1/2 cup chopped pecans

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a 12 inch pizza pan or 9x13 inch baking dish.

Unroll the crescent rolls and separate into triangles. Arrange in the pan with tips towards the center and lightly press together.

Bake 5 minutes, or until lightly brown.

Remove from the oven and sprinkle with pieces of Brie cheese. Spoon the cranberry sauce over the cheese. Top with pecans.

Bake an additional 8 minutes, or until the cheese is melted and the crust is golden brown. Cool 5 minutes and cut into wedges or squares.

Cheesy Pizza Fondue

Ingredients

2 tablespoons toasted bread crumbs
1/4 cup milk
1 (15 ounce) can tomato sauce
2 slices pepperoni, finely chopped (optional)
2 ounces finely shredded mozzarella cheese
1 tablespoon Parmesan cheese (optional)
2 whole wheat pita breads (each cut in 6 triangles), warm

Directions

Mix breadcrumbs and milk in a small bowl until fully moistened; set aside.

Combine tomato sauce and pepperoni (if using) in a small saucepan and heat to simmering.

Stir in breadcrumb-milk mixture and simmer for 2 minutes, stirring constantly.

Remove from heat and stir in cheese(s) until melted. Transfer to a serving bowl and serve with warm pita triangles for dipping.

Microwave Cracker Pizzas

Ingredients

24 whole wheat crackers
1/4 cup pizza sauce
24 slices pepperoni, or pizza
toppings of your choice
1 1/2 cups finely shredded
mozzarella cheese

Directions

Spread each cracker with 1/2 teaspoon pizza sauce, place a slice of pepperoni on top, and sprinkle with about 1 tablespoon of shredded mozzarella cheese. Place crackers onto a microwave safe plate.

Microwave on High for 1 to 2 minutes, until cheese melts.

Sliced Steak Pizzaiola

Ingredients

1 tablespoon vegetable oil
1 1/2 pounds beef flank steak
2 medium onions, sliced
2 cloves garlic, minced
1 teaspoon Italian seasoning,
crushed
2 cups PregoB® Traditional Italian
Sauce

Directions

Heat oil in skillet. Add steak and cook about 8 minutes or until browned. Remove steak.

Add onions, garlic and Italian seasoning and cook until tender. Return steak to pan. Add pasta sauce. Cook over low heat until desired doneness (3 minutes for medium-rare).

Slice steak into thin diagonal slices. Serve with sauce.

Italian Easter Pizza

Ingredients

5 cups all-purpose flour
1 teaspoon salt
1 teaspoon white sugar
1 tablespoon baking powder
1/2 cup vegetable oil
1 cup milk
3 eggs

3 pounds mild Italian sausage
3 (16 ounce) containers ricotta cheese
5 eggs
2 teaspoons salt
2 teaspoons ground black pepper
9 hard-cooked eggs, sliced
1 egg, beaten

Directions

Make the dough first. In a large bowl, stir together the flour, salt, sugar and baking powder. Combine the oil, milk and 3 eggs, pour into the dry ingredients and stir until the dough holds together well. If you have a stand mixer, use the dough hook attachment to mix until smooth.

Preheat the oven to 350 degrees F (175 degrees C). Divide the dough in half. Roll out one half of the dough to fit a 14x18 inch baking sheet with sides that come up at least 1/2 inch. If the dough is too stiff to roll out to that size, let it rest for a few minutes and come back to it. Fit the dough into the baking sheet. Set aside.

Place the sausage into a large skillet over medium heat. Cook, stirring to crumble, until no longer pink. Drain off the grease and set aside to cool. Mix together the ricotta cheese, 5 eggs, salt, pepper and hard-cooked eggs in a large bowl. When the sausage is cool, stir it into the cheese and eggs. Spread this mixture evenly over the crust in the pan. Roll out the remaining dough and place on top. Roll the edges and pinch together to seal. Brush the top crust with the beaten egg.

Bake in the preheated oven until the crust is golden brown and the filling is bubbly, about 1 hour. Cool for at least 10 minutes before cutting into servings. This can be served warm or cold.

Blackened Chicken Pizza with Yellow Tomato

Ingredients

1 1/2 tablespoons paprika
1 tablespoon garlic powder
3 teaspoons salt
1 1/2 teaspoons freshly ground black pepper
1 1/2 teaspoons onion powder
1 1/2 teaspoons dried thyme
1 1/2 teaspoons dried oregano
1 teaspoon cayenne pepper
1 pound skinless, boneless chicken breast halves - cut into 1 inch strips
3 tablespoons canola oil
2 yellow pear tomatoes, stems removed
1/4 cup chopped red onion
1 fresh jalapeno pepper, seeded and chopped
1 clove garlic, crushed
3 tablespoons chopped fresh cilantro
1/2 lime, zested and juiced
salt and freshly ground black pepper to taste
1 pre-baked thin pizza crust
8 ounces shredded pepperjack cheese

Directions

Preheat oven to 450 degrees F (230 degrees C). In a small bowl, combine paprika, garlic powder, salt, black pepper, onion powder, thyme, oregano, and cayenne. Sprinkle liberally over chicken. Store any remaining mixture in airtight container for later use.

Heat a large skillet over high heat. Pour oil into hot skillet, and cook chicken in oil for 2 to 3 minutes, or until fully cooked.

Combine tomatoes, onion, jalapeno, garlic, cilantro, lime zest, and lime juice. Season with salt and pepper to taste. Spread over pizza crust, then arrange chicken over tomato mixture. Top with cheese.

Bake in preheated oven for 10 to 15 minutes, or until cheese melts.

Cheeseburger in Pizzadise

Ingredients

Crust:

1 3/4 cups all-purpose flour, or as needed
1 envelope Fleischmann'sB® Pizza Crust Yeast
1 1/2 teaspoons white sugar
3/4 teaspoon salt
2/3 cup very warm water (120 degrees to 130 degrees F)*
3 tablespoons extra virgin olive oil

Toppings:

1/4 cup pizza sauce
1/4 cup ketchup
1 tablespoon prepared mustard
1/4 cup diced onions
8 ounces ground beef, cooked and crumbled
Spice IslandsB® Fine Grind Black Pepper
1 cup shredded Cheddar cheese, or as needed
12 dill pickle slices

Directions

Preheat oven to 425 degrees F.

Combine 1 cup flour, undissolved yeast, sugar and salt in a large bowl. Add very warm water and oil; mix until well blended, about 1 minute. Gradually add enough remaining flour to make a soft dough. Dough should form a ball and will be slightly sticky. Knead** on a floured surface, adding additional flour if necessary, until smooth and elastic, about 4 minutes.

Pat dough with floured hands to fill greased pizza pan or baking sheet. OR roll dough on a floured counter to 12-inch circle; place in greased pizza pan or baking sheet. Form a rim by pinching the edge of the dough.

Combine pizza sauce, ketchup and mustard; spread over crust. Sprinkle with onions and ground beef. Season to taste with black pepper. Evenly sprinkle cheese over pizza; top with dill pickle slices.

Bake on lowest oven rack for 12 to 15 minutes, until cheese is bubbly and crust is browned.

Pizza On The Grill II

Ingredients

1 ready made pizza crust
2 cups shredded mozzarella
cheese
1 cup tomato sauce
1/2 cup chopped green bell
pepper
1/2 cup fresh sliced mushrooms

Directions

Preheat an outdoor grill for high heat and lightly oil grate.

Roll out prepared pizza dough to a size that will fit your grill. Place on grill for 5 minutes, or to desired doneness, and flip over. Now add the sauce, cheese, green bell pepper and mushrooms.

Cover the grill and allow to cook over high heat for 5 to 10 minutes, or until cheese is melted and bubbly.

Deep Dish Alfredo Pizza

Ingredients

1 cup warm water (105 to 115 degrees)
1/4 cup vegetable oil
1 (.25 ounce) envelope active dry yeast
2 cups all-purpose flour

1/2 pint heavy cream
1/2 cup butter
2 tablespoons cream cheese
3/4 cup grated Parmesan cheese
1 teaspoon garlic powder
1 1/2 cups mozzarella cheese

Directions

In a bowl, mix the water, oil, and yeast. Stir in the flour. Roll into a ball, and transfer to a well-oiled bowl. Allow to rise 1 hour in a warm location, or until doubled in size.

Thoroughly grease a deep dish pizza pan. Punch down dough, and transfer to the pan. Cover dough with a cloth, and allow crust to rise 25 minutes, until puffy.

Preheat oven to 450 degrees F (230 degrees C).

In a saucepan over low heat, mix the cream, butter, and cream cheese, stirring constantly, until melted and well-blended. Mix in Parmesan cheese and garlic powder. Continue to cook and stir 15 minutes, or until Parmesan is lightly browned. Spread over the pizza crust. Top with mozzarella cheese.

Bake 35 minutes in the preheated oven, until crust is lightly browned.

Taco Pan Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust
1/2 cup sour cream
1/3 cup mayonnaise
2 tablespoons minced fresh cilantro or parsley
1 jalapeno pepper, seeded and chopped*
1 teaspoon sugar
1/2 teaspoon chili powder
1/4 teaspoon salt
1/4 teaspoon ground cumin
1 medium ripe avocado, peeled and cubed
2 teaspoons lime juice
2 medium tomatoes, chopped
1/4 cup chopped green onions
1/3 cup sliced ripe olives
1 cup shredded Mexican blend cheese or Cheddar cheese

Directions

Unroll pizza dough and place in a greased 15-in. x 10-in. x 1-in. baking pan; flatten dough and build up edges slightly. Prick dough several times with a fork. Bake at 425 degrees F for 10-11 minutes or until lightly browned. Cool on a wire rack.

Meanwhile, in a bowl, combine the sour cream, mayonnaise, cilantro, jalapeno, sugar, chili powder, salt and cumin. Spread over cooled crust. Toss avocado with lime juice; arrange over sour cream mixture. Sprinkle with tomatoes, onions, olives and cheese. Refrigerate until serving. Cut into squares.

Fruit Pizza with White Chocolate

Ingredients

- 1/2 cup butter
- 1/2 cup shortening
- 1 1/2 cups white sugar
- 2 eggs
- 2 3/4 cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 cups vanilla baking chips
- 1/4 cup heavy cream
- 1 (8 ounce) package cream cheese
- 1 pint fresh strawberries, sliced
- 1/2 cup white sugar
- 2 tablespoons cornstarch
- 1 cup pineapple juice
- 1 teaspoon lemon juice

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a cookie sheet.

For the crust: Cream together butter, shortening and 1 1/2 cups sugar with electric mixer. Beat in eggs. In a separate bowl, stir together flour, cream of tartar, baking soda and salt. Beat flour mixture into butter mixture to form a stiff dough. Press dough into a rectangle as large as the baking sheet.

Bake for 10 minutes in the preheated oven, or until light brown.

For the filling: In medium microwave safe bowl, microwave vanilla chips and cream on high 60 to 90 seconds, or until chips are melted and smooth after stirring. Beat in cream cheese with electric mixer until creamy. Spread on cooled cookie crust.

For the topping: Arrange sliced fruit decoratively over filling. In a medium saucepan over medium heat, combine 1/2 cup sugar, cornstarch, pineapple and lemon juices. Stir and cook until sugar dissolves and mixture thickens. Pour over fruit. Refrigerate until serving.

Ragu® Upside-Down Deep Dish Pizza

Ingredients

1 (10 ounce) package frozen chopped broccoli OR spinach, thawed and squeezed dry (optional)
2 cups shredded mozzarella cheese
1 (10 ounce) can refrigerated pizza crust
1 pound ground beef
1 (26 ounce) jar Ragu® Old World Style® Sweet Tomato Basil Smooth Pasta Sauce

Directions

Preheat oven to 375 degrees F. Brown ground beef in 12-inch nonstick skillet; drain and season, if desired, with salt and ground black pepper. Stir in pasta sauce and bring to a boil; turn into 2-quart baking dish.

Top with broccoli, then cheese. Place pizza dough over dish, sealing edges tightly.

Bake 20 minutes or until crust is golden. Let stand 10 minutes.

Chicken and Gorgonzola Pizza

Ingredients

2 tablespoons olive oil
1 skinless, boneless chicken breast half
1 tablespoon dried Italian seasoning
1 onion, diced
2 cloves garlic, minced
1 (8 ounce) package sliced mushrooms
1/4 cup water
1 (10 ounce) bag washed fresh spinach
1 (12 inch) pre-baked pizza crust
1 (14 ounce) jar pizza sauce
1 tomato, sliced
4 ounces crumbled Gorgonzola cheese
4 ounces shredded mozzarella cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Heat olive oil in a large skillet over medium-high heat, stir in the chicken breast, and cook for a few minutes until the pieces begin to plump. Stir in the Italian seasoning, onion, garlic, and mushrooms; cook and stir until the mushrooms have softened and the onion has turned translucent, 5 to 10 minutes. Add the water and spinach, and cover; cook a few minutes until the spinach has wilted.

Place the pizza crust on a pizza pan, and spread with sauce; top with the chicken and spinach mixture. Arrange the tomato slices over the pizza, then sprinkle with Gorgonzola and mozzarella cheeses.

Bake in preheated oven until the cheese has melted and lightly toasted, 10 to 15 minutes.

Pesto Pizza

Ingredients

1 (1 pound) loaf frozen bread
dough, thawed
1/2 cup shredded Parmesan
cheese, divided
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/4 cup prepared pesto
1 cup sliced fresh mushrooms
1 cup shredded mozzarella
cheese

Directions

Place dough on a lightly floured surface; let rest for 10 minutes. Knead in 1/4 cup Parmesan cheese, basil and oregano. Roll into a 12-in. circle; place on a greased 12-in. pizza pan. Prick with a fork. Bake at 425 degrees F for 10 minutes.

Spread pesto sauce over the crust. Sprinkle with mushrooms, mozzarella cheese and the remaining Parmesan cheese. Bake 8-10 minutes longer or until golden brown.

Pesto Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1/2 cup pesto
1 ripe tomato, chopped
1/2 cup green bell pepper,
chopped
1 (2 ounce) can chopped black
olives, drained
1/2 small red onion, chopped
1 (4 ounce) can artichoke hearts,
drained and sliced
1 cup crumbled feta cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Spread pesto on pizza crust. Top with tomatoes, bell peppers, olives, red onions, artichoke hearts and feta cheese.

Bake for 8 to 10 minutes, or until cheese is melted and browned.

Chicken Pesto Pizza

Ingredients

1/2 cup pesto basil sauce
1 (12 inch) pre-baked pizza crust
2 cups cooked chicken breast strips
1 (6 ounce) jar artichoke hearts, drained
1/2 cup shredded fontina cheese

Directions

Preheat the oven to 450 degrees F (230 degrees C).

Spread pesto sauce over the pizza crust. Arrange chicken pieces and artichoke hearts over the sauce, and sprinkle with cheese.

Bake for 8 to 10 minutes in the preheated oven, until cheese is melted and lightly browned at the edges.

BLT Pizza

Ingredients

4 slices bacon
1 (10 ounce) can refrigerated pizza crust dough
1 teaspoon olive oil
2 cups mozzarella cheese, shredded
1 tomato, chopped
2 cups shredded iceberg lettuce
2 tablespoons mayonnaise, or to taste
salt and pepper to taste

Directions

Preheat the oven to 375 degrees F (190 degrees C), or according to package directions for pizza dough.

Place bacon in a heavy skillet over medium-high heat, and fry until browned, but not crisp. Drain on paper towels.

Stretch pizza dough out over a pizza stone, pan, or cookie sheet. Brush the dough with olive oil. Spread the shredded mozzarella over the crust, and arrange the tomatoes over the cheese. Chop bacon, and sprinkle evenly over the pizza.

Bake pizza for 10 to 15 minutes in the preheated oven, until the crust is golden and cheese is melted in the center. While the pizza is in the oven, toss the shredded lettuce with mayonnaise, and season lightly with salt and pepper. Top the finished pizza with the dressed lettuce, and serve immediately.

Grilled Zucchini Pizza

Ingredients

1 large zucchini
1/2 cup butter, melted
3 cloves crushed garlic
1/2 cup mozzarella cheese
1/2 (14 ounce) can pizza sauce

Directions

Slice the Zucchini into thick rounds. Combine the melted butter and crushed garlic in a small bowl. set aside.

When the coals on your barbeque are almost burned down, lay your zucchini slices on the grill. Let cook for three minutes then turn over and brush the butter/garlic mixture on each slice. Cook for three more minutes and turn over again and brush the other side with the garlic and butter.

Cover the slices with pizza sauce and cheese and let cook until the cheese begins to melt.

Master Pizza Dough

Ingredients

2 1/2 cups all-purpose flour, or as needed
1 envelope Fleischmann's® RapidRise Yeast*
3/4 teaspoon salt
1 cup very warm water (120 degrees F to 130 degrees F)
2 tablespoons olive or vegetable oil
Cornmeal

Directions

In a large bowl, combine 2 cups flour, undissolved yeast, and salt. Stir very warm water and olive oil into flour mixture. Stir in enough remaining flour to make soft dough. Knead on lightly floured surface until smooth and elastic, about 4 to 6 minutes. Cover; let rest on floured surface 10 minutes.

Lightly oil 1 (14-inch) or 2 (12-inch) round pizza pan(s).** Sprinkle with cornmeal. Shape dough into smooth ball. Divide and roll dough to fit desired pan(s). Top pizza as desired.

Bake at 400 degrees F for 20 to 30 minutes or until done. Baking time depends on size and thickness of crust and selected toppings.

BBQ Pork Pizza

Ingredients

1 (13.8 ounce) package
refrigerated pizza dough
1 (18 ounce) container barbequed
pulled pork
1/4 red onion, thinly sliced
1/2 cup dill pickle slices
2 cups shredded mozzarella
cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease a 9x13 inch baking pan.

Roll the dough out into the prepared pan. Top the dough with the barbecued pork. Sprinkle with the red onions, and layer on the dill pickle slices. Sprinkle mozzarella cheese evenly over the top.

Bake in the preheated oven until crust is golden and cheese is melted, about 18 minutes.

Casino Night Mini Fruit Pizzas

Ingredients

1 cup unsalted butter, softened
2 cups white sugar
2 eggs
1/2 teaspoon vanilla extract
4 cups all-purpose flour
1 tablespoon baking soda
1/4 teaspoon salt
1/4 cup buttermilk

1 (8 ounce) package cream cheese, at room temperature
1 cup frozen whipped topping, thawed
1 cup confectioners' sugar

1 pint strawberries, sliced from top to bottom
1 pint blueberries

Directions

In a large bowl, cream together the butter and white sugar until smooth. Beat in the eggs one at a time until each is blended in. Stir in the vanilla. Combine the flour, baking soda, and salt; stir into the creamed mixture, alternating with the buttermilk, mixing just until blended. If the dough is really sticky, you may need more flour. Cover and refrigerate for 1 hour.

Preheat the oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into squares and rectangles using a pizza cutter or knife. Place cookies about 2 inches apart on ungreased cookie sheets.

Bake for 6 to 8 minutes in the preheated oven, until the edges begin to brown lightly.

While the cookies are baking, make the frosting. In a medium bowl, beat the cream cheese and confectioners' sugar until soft and creamy. Stir in the whipped topping until well blended.

Spread a thin layer of the frosting onto each cookie. Make heart cards by placing strawberry slices onto the rectangular cookies, and dice by placing blueberries onto the square cookies. Refrigerate until serving, or serve immediately after frosting. They are best when served cold.

Taco Pie Pizza

Ingredients

1 cup all-purpose flour
1 cup yellow cornmeal
1/2 cup sugar
2 teaspoons baking powder
1 cup milk
1/4 cup vegetable oil
1 egg, beaten

2 cups shredded Mexican cheese
blend, divided
1 (16 ounce) can refried beans
1/2 cup mayonnaise
1/4 cup blue cheese salad
dressing
1 (15 ounce) can turkey chili
without beans
2 cups shredded iceberg lettuce
1 (10 ounce) can diced tomatoes
with green chile peppers, drained

Directions

Preheat the oven to 400 degrees F (200 degrees C). In a medium bowl, mix together the flour, cornmeal, sugar and baking powder. Stir in the milk, oil and eggs, mixing until just moist. Spread in a greased 12 inch deep-dish pizza pan, or a 10x15 inch baking pan.

Bake the crust for 10 minutes. Remove from the oven, and sprinkle with 1 cup of the cheese. Bake for another 10 minutes.

Spread the refried beans and mayonnaise over the melted cheese. Top with blue cheese dressing, turkey chili, and remaining cheese.

Bake for 12 to 15 more minutes in the preheated oven. Top with lettuce and diced tomatoes before slicing and serving.

Pizza Moons

Ingredients

1 (8 ounce) package refrigerated
crescent rolls
4 cups shredded mozzarella
cheese
16 slices pepperoni
1/2 cup Parmesan cheese

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Unroll crescents onto work surface. Top each piece of dough with shredded cheese and a few slices of pepperoni. Sprinkle on a bit more cheese, and roll into crescent shape. Place pizza "moons" on a baking sheet.

Bake until crescents are golden brown, 12 to 15 minutes. Remove from oven, and sprinkle with Parmesan cheese.

Three-Cheese Pesto Pizza

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees to 115 degrees)
2 teaspoons sugar
4 tablespoons olive or vegetable oil, divided
1 1/2 teaspoons salt
3 1/2 cups all-purpose flour
1 cup fresh basil leaves
2 garlic cloves, minced
1 (8 ounce) package cream cheese, cubed
1/2 pound bulk Italian sausage
1 cup chopped onion
1 cup spaghetti sauce
1/3 cup grated Parmesan cheese
2 cups sliced fresh mushrooms
1 (2.25 ounce) can sliced ripe olives, drained
1 1/2 cups shredded Monterey Jack cheese

Directions

In a mixing bowl, dissolve yeast in warm water. Add sugar; let stand for 5 minutes. Add 3 tablespoons oil, salt and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a firm dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Meanwhile, for pesto, place basil and garlic in a blender or food processor; cover and process until smooth. Transfer to a mixing bowl. Add cream cheese and remaining oil; beat until smooth. Set aside. In a skillet, cook sausage and onion over medium heat until meat is no longer pink; drain. Set aside.

Punch dough down. On a lightly floured surface, roll into a 15-in. x 10-in. rectangle. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan. build up edges slightly. Spread with pesto. Layer with the spaghetti sauce, Parmesan cheese, sausage mixture, mushrooms, olives and Monterey Jack cheese. Bake at 400 degrees F for 30-35 minutes or until crust is golden brown and cheese is melted.

Satay Chicken Pizza

Ingredients

1 tablespoon vegetable oil
2 skinless, boneless chicken breast halves, chopped
1 cup prepared Thai peanut sauce
1 bunch green onions, chopped
4 small (4 inch) pita breads
4 slices provolone cheese

Directions

Heat oil in a skillet over high heat. Saute chicken pieces in hot oil for 6 to 7 minutes. Do not overcook!

Preheat oven to 425 degrees F (220 degrees C).

To Assemble Pizza: Spoon 1/4 of peanut sauce onto each pita. Sprinkle 1/4 of the browned chicken and 1/4 of the scallions on top of each. Top each 'pizza' with 1 slice cheese. Place on a lightly greased cookie sheet and bake in the preheated oven for 10 to 12 minutes, until the cheese is melted and bubbly. Let stand for 1 to 2 minutes outside of oven before you cut with a pizza cutter.

Barbeque Smoked Sausage Pizza

Ingredients

1 (14 ounce) package Hillshire Farm® Beef Smoked Sausage
2 (14 ounce) packages 12-inch size Italian pizza crust
2/3 cup prepared barbecue sauce
3/4 cup seeded, chopped plum tomatoes
1 cup thinly sliced red onion
1 green bell pepper, chopped
3 cups shredded mozzarella cheese
1/4 cup shredded Parmesan cheese

Directions

Preheat oven to 425 degrees F. Cut sausage on an angle in 1/4" slices. Place crusts on 2 baking sheets; spread 1/3 cup barbecue sauce on each crust.

Top each pizza with 1/2 each of sausage, tomatoes, red onion, pepper, mozzarella and Parmesan cheese.

Bake 20 minutes or until crust is crispy and cheese is lightly browned. Cut each pizza into 8 slices.

Pizza-Pan Cookies

Ingredients

1 cup butter, softened
3/4 cup white sugar
3/4 cup brown sugar
1 (8 ounce) package cream cheese
1 teaspoon vanilla extract
2 eggs
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
2 cups semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease two 12 inch pizza pans.

In a medium bowl, cream together the butter, brown sugar and white sugar, until smooth. Beat in the cream cheese, then the eggs, one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; gradually stir into the creamed mixture. Fold in the chocolate chips and walnuts. Divide the dough in half and press each half onto a prepared pizza pan.

Bake for 20 to 25 minutes in the preheated oven, until golden at the edges. Cool completely in pans on wire racks. Cut into wedges like a pizza and serve.

Broiled Pizza Burgers

Ingredients

1 pound ground beef
1 tablespoon chopped onion
2 teaspoons cornstarch
1 (14.5 ounce) can diced tomatoes, undrained
1 teaspoon dried oregano
1/4 teaspoon salt
1/4 teaspoon onion salt
10 slices American processed cheese
4 hamburger buns, split

Directions

In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Sprinkle with cornstarch. Stir in the tomatoes, oregano, salt and onion salt. Cook, uncovered, for 5 minutes or until slightly thickened. Add six cheese slices; cook and stir until cheese is melted and blended.

Place hamburger buns cut side up on a baking sheet; spoon about 1/4 cup meat mixture onto each bun half. Cut remaining cheese slices in half diagonally; place over meat mixture. Broil 6-8 in. from the heat for 4 minutes or until cheese is melted.

Pizza Burgers I

Ingredients

1 pound ground beef
1 (14 ounce) can pizza sauce
4 hamburger buns
4 slices shredded mozzarella
cheese

Directions

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain excess fat. Stir in pizza sauce, and heat through. Spoon onto buns and top with cheese. Microwave for 15 to 20 seconds, or until cheese is melted.

Brie Cheese Pizza

Ingredients

8 1/2 ounces Brie cheese, thinly sliced
2 cups sliced almonds
1 (14 ounce) package purchased fully baked pizza crust (such as Boboli®)

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Arrange Brie slices on pizza crust; cover with sliced almonds. Bake until cheese is melted and almonds are toasted, about 10 minutes. Slice into small wedges to serve.

Open-Faced Pizza Burgers

Ingredients

1 1/2 pounds ground beef
1/4 cup chopped onion
1 (15 ounce) can pizza sauce
1 (4 ounce) can mushroom stems
and pieces, drained
1 tablespoon sugar
1/2 teaspoon dried oregano
6 hamburger buns, split and
toasted
1 1/2 cups shredded mozzarella
cheese

Directions

In a large skillet, cook beef and onion over medium heat until the meat is no longer pink; drain. Stir in pizza sauce, mushrooms, sugar and oregano; mix well. Spoon onto buns; sprinkle with mozzarella cheese. Place on ungreased baking sheets. Broil 4 in. from the heat for 2 minutes or until the cheese is melted.

Pizza Casserole

Ingredients

2 (7.25 ounce) packages
uncooked macaroni and cheese
1 (14 ounce) can pizza sauce
1 (8 ounce) package mozzarella
cheese, shredded and divided
1/4 cup grated Parmesan cheese,
divided
6 ounces pepperoni sausage,
sliced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 8 minutes or about 3 minutes before cooked; drain and place noodles in a 9x13 inch baking dish.

Preheat oven to 400 degrees F (200 degrees C).

Stir in pizza sauce, powdered cheese packets from macaroni and cheese mix, 1/2 the mozzarella cheese, 1/2 the Parmesan cheese, pepperoni and any other pizza toppings that you want to add. Top with the remaining cheeses.

Bake in preheated oven for 45 minutes or until cheese is bubbly; serve.

Upside-Down Pizza

Ingredients

1 pound ground beef
1 medium onion, chopped
1 (14 ounce) jar spaghetti sauce
2 cups shredded mozzarella cheese
1 cup milk
2 eggs
1 teaspoon vegetable oil
1 cup all-purpose flour
1/2 teaspoon salt

Directions

In a large skillet, cook beef and onion over medium heat until the meat is no longer pink; drain. Add spaghetti sauce. Cover and simmer until heated through. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with cheese.

In a blender, combine the milk, eggs, oil, flour and salt; cover and process until smooth. Pour over cheese. Bake, uncovered, at 400 degrees F for 25-30 minutes or until golden brown.

Gourmet Chicken Pizza

Ingredients

2 skinless, boneless chicken breast halves
1 (10 ounce) can refrigerated pizza crust
1/2 cup Ranch-style salad dressing
1 cup shredded mozzarella cheese
1 cup shredded Cheddar cheese
1 cup chopped tomatoes
1/4 cup chopped green onions

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly grease a pizza pan or medium baking sheet.

Place chicken in a large skillet over medium-high heat. Cook until no longer pink, and juices run clear. Cool, then either shred or chop into small pieces.

Unroll dough, and press into the prepared pizza pan or baking sheet. Bake crust for 7 minutes in the preheated oven, or until it begins to turn golden brown. Remove from oven.

Spread ranch dressing over partially baked crust. Sprinkle on mozzarella cheese. Place tomatoes, green onion, and chicken on top of mozzarella cheese, then top with Cheddar cheese. Return to the oven for 20 to 25 minutes, until cheese is melted and bubbly.

Valentine Pizza

Ingredients

3 cups bread flour
1 (.25 ounce) envelope active dry yeast
1 1/4 cups warm water
3 tablespoons extra virgin olive oil, divided
3 tablespoons chopped fresh rosemary

1 (14 ounce) can pizza sauce
3 cups shredded mozzarella cheese
2 ripe tomatoes, sliced
1 zucchini, sliced
15 slices vegetarian pepperoni
1 (2.25 ounce) can sliced black olives

Directions

Place bread flour, yeast, water, and 2 tablespoons olive oil into the bread machine pan in the order recommended by the manufacturer. Select the Dough setting. Press Start. When the dough is finished, knead rosemary into the dough.

Preheat oven to 400 degrees F (200 degrees C).

Divide the dough into three portions. Shape each piece into a heart shape about 1/2 inch thick. Brush with remaining olive oil, and spread a thin layer of pizza sauce on each pizza. Sprinkle cheese over pizza sauce, and arrange tomatoes, zucchini, pepperoni, and sliced olives on top.

Bake for about 15 to 20 minutes, or until cheese has melted and crust is browned.

Santa Fe Cornmeal Pizza

Ingredients

1 cup cornmeal
1 1/3 cups water, divided
6 tablespoons grated Parmesan cheese, divided
1 medium onion, chopped
1 small green pepper, julienned
1 garlic clove, minced
2 tablespoons olive or vegetable oil
1 (8 ounce) can tomato sauce
8 fresh mushrooms, sliced
3/4 teaspoon dried basil
3/4 teaspoon dried oregano
1/4 teaspoon pepper
1 (15 ounce) can black beans, rinsed and drained
1 1/2 cups shredded mozzarella cheese, divided
1/2 cup sliced ripe olives

Directions

In a small bowl, combine the cornmeal and 2/3 cup water. In a saucepan, bring the remaining water to a boil. Gradually whisk in the cornmeal mixture; cook and stir until thickened. Stir in 2 tablespoons Parmesan cheese. When cool enough to handle, pat into a greased 12-in. pizza pan. Bake at 375 degrees F for 15 minutes or until lightly browned. Cool slightly.

Meanwhile, in a skillet, saute the onion, green pepper and garlic in oil until tender. Add the tomato sauce, mushrooms, basil, oregano and pepper. Cover and cook for 5 minutes. Add the beans. Sprinkle 1/2 cup mozzarella and 2 tablespoons Parmesan cheese over crust. Top with the bean mixture and remaining cheeses. Sprinkle with olives. Bake at 375 degrees F for 15-20 minutes or until cheese is melted.

Grilled Pizza Wraps

Ingredients

2 tablespoons margarine,
softened
8 (10 inch) flour tortillas
1 (16 ounce) package shredded
Cheddar-Monterey Jack cheese
blend
1/2 cup pizza sauce
4 ounces sliced pepperoni

Directions

Heat a large skillet over medium-low heat. Spread margarine over one side of a tortilla, and place it margarine-side down in the skillet. Spoon a tablespoon of pizza sauce onto half of the tortilla. Sprinkle 1/2 cup of shredded cheese over the sauce, and top with a few slices of pepperoni. Fold the clean half of the tortilla over the filling, and cook until golden on each side. Repeat with remaining tortillas.

Chocolate Peanut Butter Pizza

Ingredients

1/2 cup shortening
1/2 cup peanut butter
1/2 cup packed brown sugar
1/2 cup sugar
2 eggs, lightly beaten
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 cups miniature marshmallows
1 cup semisweet chocolate chips

Directions

In a mixing bowl, cream shortening, peanut butter and sugars. Beat in eggs and vanilla. Stir in flour and mix well. Pat into a greased 12-in. pizza pan. Bake at 375 degrees F for 12 minutes. Sprinkle with the marshmallows and chocolate chips. Return to the oven for 4-6 minutes or until lightly browned.

Brie Cranberry and Chicken Pizza

Ingredients

2 skinless, boneless chicken breast halves
1 tablespoon vegetable oil
1 (12 inch) prepared pizza crust
1 1/2 cups cranberry sauce
6 ounces Brie cheese, chopped
8 ounces shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Chop chicken breasts into bite-size pieces. Heat oil in medium skillet until hot. Add chicken and saute until browned and almost cooked through.

Spread cranberry sauce over the pizza crust. Top with chicken, brie and cover with mozzarella.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

Pizza Muffins

Ingredients

1 (14.5 ounce) can diced tomatoes
2 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon sugar
1 teaspoon dried oregano
1/2 teaspoon salt
1 egg
1/4 cup butter, melted
1/2 cup shredded mozzarella cheese, divided
2 tablespoons grated Parmesan cheese, divided

Directions

Drain tomatoes, reserving 1/4 cup liquid. In a bowl, combine the flour, baking powder, sugar, oregano and salt. Combine the egg, butter, tomatoes and reserved juice. Stir into dry ingredients just until moistened. Stir in 1/4 cup mozzarella cheese and 1 tablespoon Parmesan cheese.

Fill greased jumbo muffin cups two-thirds full. Sprinkle with the remaining cheeses. Bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool in pan for 5 minutes before removing to a wire rack.

Pepperoni Pizza Pita

Ingredients

2 tablespoons pizza sauce
1 whole pita breads
6 slices pepperoni sausage
2 fresh mushrooms, sliced
1/4 cup shredded mozzarella
cheese

Directions

Spread pizza sauce over pita bread. Top with pepperoni, mushrooms and cheese. Place on an ungreased baking sheet. Bake at 400 degrees F for 4-6 minutes or until cheese is melted.

Italian Bread Baked on a Pizza Stone

Ingredients

3 cups unbleached flour
1 tablespoon light brown sugar
1 1/3 cups warm water (110 degrees F/45 degrees C)
1 1/2 teaspoons salt
1 1/2 tablespoons olive oil
1 (.25 ounce) package active dry yeast
1 egg
1 tablespoon water
2 tablespoons cornmeal

Directions

Place flour, brown sugar, warm water, salt, olive oil and yeast in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

Place pizza stone in oven and preheat to 375 degrees F (190 degrees C). Oven must be preheated at least 30 minutes before baking.

Deflate the dough and turn it out onto a lightly floured surface. Form dough into two loaves. Place the loaves seam side down on a cutting board generously sprinkled with cornmeal. Cover the loaves with a damp cloth and let rise until doubled in volume, about 40 minutes.

In a small bowl, beat together egg and 1 tablespoon water. Brush the risen loaves with egg mixture. Make a single long, quick cut down the center of the loaves with a sharp knife. Gently shake the cutting board to make sure that the loaves are not sticking. If they stick, use a spatula or pastry knife to loosen. Slide the loaves onto the pizza stone with one quick but careful motion.

Bake in preheated oven for 30 to 35 minutes, or until loaves sound hollow when tapped on the bottom.

Breakfast Pizza II

Ingredients

1 pound ground pork sausage
1 (8 ounce) can refrigerated
crescent rolls
1 (10 ounce) can diced tomatoes
with green chile peppers, drained
1 (6 ounce) can mushrooms,
drained and chopped
8 ounces shredded Cheddar
cheese, divided
8 ounces shredded mozzarella
cheese, divided

6 eggs
1 teaspoon Worcestershire sauce
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Line the bottom and sides of a 9x13 inch baking dish with crescent rolls. Cover rolls with sausage, tomatoes, mushrooms, 1 cup Cheddar cheese and 1 cup mozzarella cheese.

Bake in preheated oven for 8 to 10 minutes or until crust is golden brown. Remove from oven. In a large bowl, beat together eggs, Worcestershire sauce, salt and pepper. Pour egg mixture over crust. Bake for another 7 to 9 minutes, or until eggs are set. Remove from oven and sprinkle with remaining cheese.

Cheesy Cheeseburger Pizzas

Ingredients

1/2 pound lean ground beef
1/2 cup diced pepperoni
1 1/4 cups pizza sauce
1 cup crumbled feta cheese
1/2 teaspoon Worcestershire sauce
1/2 teaspoon hot pepper sauce
salt and ground black pepper to taste
cooking spray
1 (10 ounce) can refrigerated biscuit dough
1 egg yolk
1 cup shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Reduce heat to medium. Drain excess fat. Stir in pepperoni, pizza sauce and feta cheese. Season with Worcestershire sauce, hot pepper sauce, salt and pepper. Continue cooking for 1 minute, stirring constantly.

Lightly coat a cookie sheet with cooking spray. Separate biscuits and place on cookie sheet at least 3 inches apart. With bottom of a glass, press each biscuit to form a 4 inch round biscuit with 1/2 inch rim around the outside edge. Beat together egg yolk and 1/4 tsp water. Brush sides and edges of biscuits with egg mixture.

Spoon about 1/4 cup beef mixture into each biscuit cup. Sprinkle with mozzarella cheese.

Bake in preheated oven for 15 to 20 minutes, or until biscuits are golden brown, and cheese is bubbly. Allow to cool for 2 minutes before serving.

Fancy Fruit Pizza

Ingredients

1 (18 ounce) package refrigerated sugar cookie dough
1 (8 ounce) package cream cheese, softened
1/3 cup sugar
1/2 teaspoon vanilla extract
2 medium firm bananas, sliced
2 teaspoons lemon juice
1 (20 ounce) can pineapple chunks, drained
1 pint fresh strawberries, halved
2 kiwifruit, peeled and sliced
1 (11 ounce) can mandarin oranges, drained
1/3 cup orange marmalade
1 tablespoon water

Directions

On a greased 14-in. pizza pan, press cookie dough into a 12-in. circle. Bake at 375 degrees F for 10-12 minutes or until golden brown. Cool completely on a wire rack.

In a small mixing bowl, beat the cream cheese, sugar and vanilla until smooth. Spread over crust. Toss bananas with lemon juice. Arrange the pineapple, strawberries, bananas, kiwi and oranges over cream cheese mixture. Refrigerate for 1 hour. Combine marmalade and water; drizzle over fruit.

Cheesy Chicken Pizza

Ingredients

1 (10 ounce) package refrigerated pizza dough
1/2 cup PaceB® Picante Sauce
1/2 cup PregoB® Traditional Italian Sauce
1 cup chopped cooked chicken
1/2 cup sliced pitted ripe olives
2 green onions, sliced
1 cup shredded mozzarella cheese

Directions

Preheat oven to 425 degrees F.

Unroll dough onto greased 12-inch pizza pan or baking sheet. Pat dough into 12-inch round. Pinch up edge to form rim.

Mix picante sauce and pasta sauce. Spread over crust to rim. Top with chicken, olives, onions and cheese.

Bake 15 minutes or until cheese is melted and crust is golden.

Blue Cheese and Asparagus Pizza

Ingredients

1 bunch asparagus, trimmed and snapped into pieces
1 teaspoon olive oil, or as needed
salt and black pepper to taste
1/2 cup pizza sauce
1 (14 ounce) prebaked pizza crust (such as Boboli®)
3/4 cup crumbled blue cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Place asparagus on a baking sheet; drizzle with olive oil and sprinkle with salt and pepper.

Bake the asparagus in the preheated oven for 10 minutes.

While asparagus is baking, spread the pizza sauce over the pizza crust. Distribute asparagus pieces and crumbles of blue cheese evenly over the pizza.

Return pizza to center rack of preheated oven; bake until the cheese is melted and bubbling, 8 to 10 more minutes.

Danish Apple Pizza

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon salt
1 cup shortening
1/2 cup milk
1 egg, separated
1 cup crushed cornflakes
6 medium tart apples, peeled and thinly sliced
1 cup sugar
1 1/2 teaspoons ground cinnamon
Additional sugar
GLAZE:
1/2 cup confectioners' sugar
1/4 teaspoon vanilla extract
2 teaspoons hot water

Directions

In a bowl, combine flour and salt. Cut in shortening until the mixture resembles coarse crumbs. Combine milk and egg yolk; mix well. Gradually add to dry ingredients until dough forms a ball. Cover and refrigerate for at least 1 hour.

On a lightly floured surface, roll out half of pastry to fit an ungreased 13-in. pizza pan. Sprinkle with cornflakes. Top with apples. Combine sugar and cinnamon; sprinkle over apples. Roll out remaining pastry to fit top of pie. Place over apples; cut slits in top. Seal pastry and flute edges if desired. Brush with beaten egg white. Sprinkle with additional sugar if desired. Bake at 350 degrees F for 40-45 minutes or until golden.

For glaze, combine confectioners' sugar, vanilla and enough water to achieve desired consistency. Drizzle over pizza.

Pasta Pizza Venison Bake

Ingredients

8 ounces uncooked elbow macaroni
1 pound ground venison
1/2 teaspoon salt
1/4 teaspoon pepper
1 (15 ounce) can pizza sauce
1 (4 ounce) can mushroom stems and pieces, drained
2 cups shredded mozzarella cheese

Directions

Cook macaroni according to package directions. Meanwhile, in a large skillet, cook the venison, salt and pepper over medium heat until meat is no longer pink; drain if necessary. Drain the macaroni; place half in a greased 2-qt. baking dish. Top with half of the venison, pizza sauce, mushrooms and cheese. Repeat layers. Cover and bake at 350 degrees F for 15 minutes. Uncover; bake 10 minutes longer or until heated through and cheese is melted.

Grilled Cheeseburger Pizza

Ingredients

3/4 pound ground beef
1 cup ketchup
2 tablespoons prepared mustard
1 (14 ounce) package pre-baked Italian bread shell crust
1 cup shredded lettuce
1 medium tomato, thinly sliced
1/8 teaspoon salt
1/8 teaspoon pepper
1 small sweet onion, thinly sliced
1/2 cup dill pickle slices
1 cup shredded Cheddar cheese
1 cup shredded mozzarella cheese

Directions

Shape beef into three 1/2-in.-thick patties. Grill, covered, over medium-hot heat for 5 minutes on each side or until meat is no longer pink. Meanwhile, combine ketchup and mustard; spread over the crust to within 1 in. of edge. Sprinkle with lettuce; top with tomato. Sprinkle with salt and pepper. When beef patties are cooked, cut into 1/2-in. pieces; arrange over tomato slices. Top with onion, pickles and cheeses.

Place pizza on a 16-in. square piece of heavy-duty foil; transfer to grill. Grill, covered, over indirect medium heat for 12-15 minutes or until cheese is melted and crust is lightly browned. Remove from the grill. let stand for 5-10 minutes before slicing.

Jet Swirl Pizza Appetizers

Ingredients

1 (10 ounce) can refrigerated pizza crust dough
1/4 pound Genoa salami, thinly sliced
1/4 pound pepperoni sausage, sliced
1/4 pound provolone cheese, sliced
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking sheet.

Roll pizza crust dough into an approximately 10x14 inch rectangle on the baking sheet. Layer with Genoa salami, pepperoni and provolone cheese. Sprinkle with mozzarella cheese to within 1/2 inch from edges of the dough. Roll jelly roll style. Seal the edge with a fork.

Bake in the preheated oven 25 minutes, or until golden brown. Slice into 1 inch pieces to serve.

Vegetable Pizza I

Ingredients

2 (8 ounce) packages refrigerated crescent rolls
2 (8 ounce) packages cream cheese, softened
1 cup mayonnaise
1 (1 ounce) package dry Ranch-style dressing mix
1 cup fresh broccoli, chopped
1 cup chopped tomatoes
1 cup chopped green bell pepper
1 cup chopped cauliflower
1 cup shredded carrots
1 cup shredded Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Roll out the crescent roll dough onto a 9x13 inch baking sheet, and pinch together edges to form the pizza crust.

Bake crust for 12 minutes in the preheated oven. Once finished cooking, remove crust from oven and let cool 15 minutes without removing it from the baking sheet.

In a small mixing bowl, combine cream cheese, mayonnaise, and dry Ranch dressing. Spread the mixture over the cooled crust. Arrange broccoli, tomato, green bell pepper, cauliflower, shredded carrots, and Cheddar cheese over the cream cheese layer. Chill for one hour, slice and serve.

Homemade Pizza Sauce

Ingredients

3 garlic cloves, minced
3 tablespoons olive or vegetable oil
1 (29 ounce) can tomato puree
1 (28 ounce) can crushed tomatoes
2 tablespoons brown sugar
1 tablespoon Italian seasoning
1 teaspoon dried basil
1/2 teaspoon salt
1/2 teaspoon crushed red pepper flakes

Directions

In a large saucepan, saute garlic in oil until tender. Stir in the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes or until sauce reaches desired thickness. Use in Deep-Dish Sausage Pizza, Tomato Artichoke Chicken or any recipe that calls for pizza sauce. Sauce may be refrigerated for up to 1 week.

Patchwork Veggie Pizza

Ingredients

2 (8 ounce) cans refrigerated crescent rolls
1 (8 ounce) package cream cheese, softened
1/4 cup Italian salad dressing
1 cup chopped broccoli
1 cup chopped carrots
1 cup chopped cucumbers
1 cup chopped tomato

Directions

Unroll crescent dough and place on an ungreased baking sheet; press seams together to form a 15-in. x 12-in. rectangle. Bake at 375 degrees F for 11-13 minutes or until golden brown; cool completely. Combine cream cheese and salad dressing; spread over crust to within 1 in. of edge. With a knife, mark off 20 squares. Fill each square with one vegetable to make a patchwork design or the quilt pattern of your choice. Refrigerate or serve immediately.

Chicken and Chourico Pizza

Ingredients

2 teaspoons olive oil
2 skinless, boneless chicken breast halves - cut into small chunks
flour for dusting
1 (13.4 ounce) package room-temperature fresh pizza dough
1 cup tomato sauce
1 tablespoon olive oil
5 cloves garlic, minced
1 1/2 tablespoons Italian seasoning
salt and ground black pepper to taste
1/2 link Portuguese hot chourico sausage - halved lengthwise and sliced into thin half moons
1/4 red onion, sliced thin
1/4 cup banana pepper rings
1 (8 ounce) package shredded mozzarella & cheddar pizza cheese
2 tablespoons grated Parmesan cheese

Directions

Preheat an oven to 425 degrees F (220 degrees C). Prepare a pizza pan with olive oil and flour.

Heat 2 teaspoons olive oil in a skillet over medium heat; cook the chicken in the hot oil until no longer pink in the center and the juices run clear, 5 to 10 minutes. Set aside.

Dust a flat working surface with flour. Roll the pizza dough out to the size of your pizza pan. Place dough on the prepared pan.

Stir the tomato sauce, 1 tablespoon olive oil, garlic, Italian seasoning, salt, and pepper together in a small bowl; spread evenly over the surface of the dough. Scatter, in order, the chicken, chourico, red onion, banana peppers, pizza cheese, and Parmesan over the tomato sauce mixture.

Bake in the preheated oven on the middle rack until the cheese is lightly browned, about 20 minutes. Switch the oven setting to broil and cook another 5 minutes.

Mushroom and Spinach Mini Pizzas

Ingredients

4 Arnold® 100% Whole Wheat Sandwich Thins® rolls
1 tablespoon oil from sun-dried tomatoes
8 ounces fresh mushrooms, chopped (use any kind you like)
4 sun-dried tomatoes packed in olive oil
2 teaspoons oil from sun-dried tomatoes
1 cup fat-free ricotta cheese
1 cup fresh baby spinach leaves, washed and dried
Kosher salt, to taste
Freshly ground black pepper, to taste

Directions

Preheat oven to 350 degrees F. Toast Sandwich Thins® halves just to light golden. In a skillet, heat 1 tablespoon of the oil from the marinated sundried tomatoes over medium heat. Add mushrooms and cook until soft and moisture is released, about 5 to 7 minutes, and season with salt and pepper to taste.

Meanwhile, pulse 5 sundried tomatoes with 2 teaspoons of their oil in food processor until smooth and add ricotta. Pulse to incorporate and season to taste with salt and pepper.

Spread approximately 2 tablespoons of the sundried tomato and ricotta mixture on top of each toasted Sandwich Thins® half. Top each pizza with a few baby spinach leaves and divide mushrooms between each pizza. Place pizzas on a baking sheet and bake for 3 to 5 minutes to heat and infuse all the flavors.

EZ Pizza for Kids

Ingredients

1 pound bulk pork sausage
1 teaspoon Italian seasoning
blend
1/2 teaspoon red pepper flakes, or
to taste (optional)
1 (8 ounce) package refrigerated
crescent rolls
1/2 cup pizza sauce
1 cup shredded Mozzarella
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cook the sausage in a skillet over medium-high heat until crumbly and evenly browned. Stir in the Italian seasoning. Drain, and set aside.

Place the crescent roll dough on a baking sheet and roll into 9x13 inch rectangle. Spoon pizza sauce over the middle of dough, and top with Mozzarella cheese, then cooked sausage. Fold two opposite sides of the dough in towards the center to cover the sausage mixture; pinch edges of dough together in a few places to seal.

Bake in preheated oven until crust is browned, 11 to 14 minutes.

Easy Tomato-Basil Pizza

Ingredients

2 tomatoes, seeded and coarsely chopped
1 teaspoon salt
8 ounces shredded mozzarella cheese
1 red onion, coarsely chopped
1/4 cup chopped fresh basil
1/2 teaspoon ground black pepper
2 tablespoons olive oil
3 fresh jalapeno peppers, chopped (optional)
1/2 cup sliced black olives
1/2 cup sliced fresh mushrooms
1/2 cup pizza sauce
2 (12 inch) pre-baked pizza crusts
8 ounces shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Mix the tomatoes and salt in a mesh strainer. Let mixture sit and drain for 15 minutes.

Preheat oven to 450 degrees F (230 degrees C).

Combine the drained tomatoes, 8 ounces of mozzarella cheese, onion, basil, pepper, olive oil, jalapenos, olives, and mushrooms in a bowl. Spread the pizza sauce evenly onto the pizza crusts. Distribute tomato mixture over the two pizza crusts evenly. Sprinkle 8 ounces of mozzarella cheese and the Parmesan cheese over both pizzas.

Bake pizzas in preheated oven until cheese is completely melted, 8 to 10 minutes.

Chicken Alfredo Pizza

Ingredients

SAUCE

4 tablespoons butter
1/4 teaspoon salt
1 dash ground black pepper
4 tablespoons all-purpose flour
1 cup milk
3/4 cup grated Romano cheese

GARLIC BUTTER

2 tablespoons butter
1 clove garlic, minced
1 pinch dried rosemary
1 pinch salt

DOUGH

1 cup warm water
1 (.25 ounce) package instant yeast
2 tablespoons vegetable oil
1 tablespoon white sugar
1/2 teaspoon salt
1/4 teaspoon dried rosemary
1/4 teaspoon garlic powder
3 cups all-purpose flour

2 boneless chicken breast halves, roasted
1/4 teaspoon dried rosemary
1/4 teaspoon dried thyme
1/4 teaspoon poultry seasoning
1/4 teaspoon garlic powder
1/4 teaspoon salt

Directions

To Make Sauce: Melt butter in a small saucepan over medium heat. Blend in salt, pepper and flour, then stir in the milk and Romano cheese. Simmer, stirring constantly, until thickened. Remove from heat, cover and set aside.

To Make the Garlic Butter: Melt the butter in a small saucepan over medium heat. Blend in the garlic, rosemary, and salt. Cook, stirring constantly, until garlic is tender but not browned. Remove from heat, cover and set aside.

To Make the Dough: Pour the warm water into a small bowl and stir in the yeast until dissolved. Allow to rest until yeast foams, about 5 minutes. Mix the vegetable oil, sugar, salt, rosemary, and garlic powder together in a mixing bowl. Stir in the yeast mixture, and gradually stir in the flour. Gather into a loose ball and knead until a smooth ball forms. Cover, and let rest 1/2 hour.

Preheat oven to 400 degrees F (200 degrees C). Season the roasted chicken with rosemary, thyme, poultry seasoning, garlic powder and salt. Chop or shred and reserve.

To Assemble the Pizza: Spread dough out on prepared pizza stone. Top with cooled garlic butter, covering entire crust. Next spread with Alfredo Sauce (if necessary, warm to spreading consistency), leaving crust edges. Top with chicken, turning to coat with sauce.

Bake in preheated oven for 20 minutes, or until bottom crust is lightly browned. Remove from oven and let set for 2 to 3 minutes before cutting.

Roasted Potato Pizza Slices

Ingredients

3 medium potatoes, cut into 1/4-inch slices
1 tablespoon vegetable oil
1 (14 ounce) jar pizza sauce
1 green bell pepper, chopped
1 onion, chopped
2 fresh mushrooms, chopped
1 (3 ounce) package sliced pepperoni
1 (16 ounce) package shredded mozzarella cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Cover a baking sheet with aluminum foil. Lightly grease the foil.

Arrange the potato slices on the prepared baking sheet, and drizzle with oil. Bake 20 minutes in the preheated oven.

Remove potatoes from heat, and turn. Drizzle with sauce, and top with green pepper, onion, mushrooms, and pepperoni. Top with mozzarella cheese.

Return topped potatoes to the oven, and continue baking 10 minutes, or until cheese is melted.

Grilled Pizza Sandwiches

Ingredients

1/3 cup pizza sauce
8 slices Italian bread (1/2-inch thick)
4 slices salami
4 slices mozzarella cheese
1 small green pepper, thinly sliced
1/4 cup butter or margarine, melted

Directions

Spread about 2 teaspoons pizza sauce on one side of each slice of bread. Top four slices with the salami, cheese and green pepper. Top with remaining bread; brush the outsides of bread with butter.

Grill sandwiches on a hot griddle or in a skillet over medium heat until both sides are golden brown and cheese is melted.

Pizza Burgers II

Ingredients

2 pounds ground beef
1 (12 ounce) container fully
cooked luncheon meat (e.g.
Spam), cubed
12 ounces processed cheese
food, cubed
2 small onions, chopped
1 (10.75 ounce) can condensed
tomato soup
1 (6 ounce) can tomato paste
1/2 teaspoon garlic salt
1 1/2 teaspoons dried oregano
8 hamburger buns, split

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large skillet over medium-high heat, cook the ground beef until evenly browned, stirring to crumble. Drain fat, and set aside.

Process the luncheon meat, cheese and onion in a food processor or run through a grinder until finely chopped. Transfer to a large bowl. Stir in the browned beef, tomato soup, tomato paste, garlic salt, and oregano until well blended. Spread a couple of spoonfuls of the meat mixture onto each bun half, and place them on a baking sheet.

Bake for 10 to 15 minutes in the preheated oven, until the meat is hot and the bun is crisp.

White Pizza Dip

Ingredients

1 (1 ounce) package herb and garlic soup mix
1 cup sour cream
1 cup ricotta cheese
1 cup shredded mozzarella cheese
16 ounces French bread, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium-sized mixing bowl, combine soup mix, sour cream, ricotta cheese, and 3/4 cup mozzarella. Transfer mixture to a 1-quart casserole dish. Sprinkle remaining mozzarella cheese over the top of the mixture.

Bake at 350 degrees F (175 degrees C), uncovered, for 30 minutes. Serve hot with bread.

PHILLY Margherita Pizza

Ingredients

1 (12 inch) ready-to-use baked
pizza crust
1/2 cup pizza sauce
2 plum tomatoes, sliced
90 grams PHILADELPHIA Brick
Cream Cheese
1/4 cup fresh basil leaves

Directions

Heat oven to 375 degrees F.

Spread crust with pizza sauce; top with tomatoes. Break cream
cheese into small pieces; add to pizza.

Bake 15 minutes or until crust is golden brown. Top with basil.

Breakfast Pizza

Ingredients

1 (8 ounce) can refrigerated crescent rolls
1 pound bulk pork sausage
1 cup frozen shredded hash brown potatoes, thawed
1 cup shredded Cheddar cheese
3 eggs
1/4 cup milk
1/4 teaspoon pepper
1/4 cup grated Parmesan cheese

Directions

Unroll crescent dough and place on a greased 12-in. pizza pan; press seams together and press up sides of pan to form a crust. In a skillet, brown sausage over medium heat; drain and cool slightly.

Sprinkle sausage, hash browns and cheddar cheese over crust. In a bowl, beat eggs, milk and pepper; pour over pizza. Sprinkle with Parmesan cheese.

Bake at 375 degrees for 28-30 minutes or until golden brown. Let stand 10 minutes before cutting.

Prissy's Pizza Dust

Ingredients

1 cup grated Parmesan cheese
1 teaspoon Italian seasoning
1 teaspoon poultry seasoning
1 teaspoon ground cumin
1/4 teaspoon garlic powder

Directions

Stir the Parmesan cheese, Italian seasoning, poultry seasoning, cumin, and garlic powder together in a mixing bowl. Store in an airtight container in refrigerator up to 2 months.

Spaghetti Pizza

Ingredients

6 cups cooked spaghetti
2 eggs, lightly beaten
1/3 cup milk
1 (28 ounce) jar spaghetti sauce
1 pound bulk Italian sausage,
cooked and drained
1 (6 ounce) jar sliced mushrooms,
drained
1 (2.25 ounce) can sliced ripe
olives, drained
2 1/2 cups shredded mozzarella
cheese

Directions

In a bowl, combine the spaghetti, eggs and milk. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Top with spaghetti sauce, sausage, mushrooms, olives and cheese. Bake at 350 degrees F for 30 minutes or until cheese is melted and pizza is heated through.

Pizza Macaroni Bake

Ingredients

1/2 pound bulk pork sausage
1/4 cup chopped green pepper
2 tablespoons chopped onion
1/2 cup elbow macaroni, cooked and drained
1 (8 ounce) can tomato sauce
4 tablespoons grated Parmesan cheese, divided
2 tablespoons water
1/4 teaspoon dried oregano
Dash pepper

Directions

In a skillet, cook sausage, green pepper and onion over medium heat until meat is no longer pink; drain. Stir in the macaroni, tomato sauce, 2 tablespoons Parmesan cheese, water, oregano and pepper.

Transfer to a lightly greased 1-qt. baking dish; sprinkle with remaining cheese. Cover and bake at 350 degrees F for 25-30 minutes or until liquid is absorbed and casserole is heated through.

Spicy Pizza Soup

Ingredients

1 3/8 pounds hot Italian sausage, sliced
1 pound pepperoni sausage, sliced
3 green bell peppers, chopped
2 onions, chopped
2 cups chopped fresh mushrooms
3 cups crushed tomatoes with garlic
1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
4 cups water
1 1/2 cups uncooked elbow macaroni
2 cups shredded mozzarella cheese

Directions

In a large saucepan, place the hot Italian sausage, pepperoni sausage, green bell peppers, onions, mushrooms, diced tomatoes, tomato sauce, tomato paste and water. Bring to a boil. Boil 30 minutes, reduce heat and simmer 90 minutes.

During the final 15 minutes of cooking, stir in the elbow macaroni.

Top with mozzarella and serve.

Meat Lover's Pizza Bake

Ingredients

1 pound ground beef
1/2 cup chopped green pepper
1 (15 ounce) can pizza sauce
1 (3.25 ounce) package sliced pepperoni, chopped
1 (2.25 ounce) can sliced ripe olives, drained
2 cups shredded mozzarella cheese
3/4 cup biscuit baking mix
2 eggs
3/4 cup milk

Directions

In a large skillet, cook beef and green pepper over medium heat until meat is no longer pink; drain. Stir in the pizza sauce, pepperoni and olives. Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Sprinkle with cheese.

In a small bowl, combine the biscuit mix, eggs and milk until blended. Pour evenly over cheese. Bake, uncovered, at 400 degrees F for 25-30 minutes or until golden brown. Let stand for 10 minutes before serving.

Pita Pizza

Ingredients

1 pita bread round
1 teaspoon olive oil
3 tablespoons pizza sauce
1/2 cup shredded mozzarella
cheese
1/4 cup sliced crimini mushrooms
1/8 teaspoon garlic salt

Directions

Preheat grill for medium-high heat.

Spread one side of the pita with olive oil and pizza sauce. Top with cheese and mushrooms, and season with garlic salt.

Lightly oil grill grate. Place pita pizza on grill, cover, and cook until cheese completely melts, about 5 minutes.

Matzo Pizzas

Ingredients

2 matzos
1 cup Ragu® Old World Style®
Pasta Sauce
1 cup shredded mozzarella
cheese

Directions

Preheat oven to 500 degrees F. Line baking sheet with aluminum foil.

Place matzos on prepared baking sheet. Evenly spoon Ragu® Old World Style® Pasta Sauce onto matzos, then top with cheese.

Bake 8 minutes or until cheese is melted. Serve immediately.

Sunny-Side-Up Pizza

Ingredients

1 (10 ounce) package pre-baked thin Italian bread shell crust
6 eggs
1 1/2 cups shredded mozzarella cheese
8 bacon strips, cooked and crumbled
1/2 cup chopped sweet red pepper
1/2 cup chopped green pepper
1 small onion, chopped

Directions

Place crust on a greased pizza pan. Using a 2-1/2-in. biscuit cutter, cut out six circles from crust, evenly spaced and about 1 in. from edge. (Remove circles and save for another use.)

Bread an egg into each hole. Sprinkle with cheese, bacon, peppers and onion. Bake at 450 degrees F for 8-10 minutes or until the eggs are completely set.

Chicken Garlic Pizza

Ingredients

1 skinless, boneless chicken breast half
2 tablespoons butter or margarine, softened
2 cloves garlic, minced
2 tablespoons chopped green onion
1/2 teaspoon dried basil
1 (10 ounce) can refrigerated pizza crust dough
2 roma (plum) tomatoes, diced
1/2 cup chopped fresh cilantro
1/2 cup ricotta cheese
1/4 cup grated Parmesan cheese

Directions

Place the chicken breast in a saucepan with enough water to cover. Bring to a boil, and cook until no longer pink, about 20 minutes. Drain and cool slightly, then cut into strips.

Meanwhile, in a small skillet over medium heat, melt the butter with garlic, onion and basil. Pour into a chilled dish to cool, and refrigerate until set.

Preheat the oven to 350 degrees F (175 degrees C).

Roll out the pizza dough, place onto a pizza pan or other baking sheet, and spread the herb butter over the surface using the back of a spoon. Arrange chicken on top, then dot with ricotta cheese. Top with tomato slices, cilantro and Parmesan cheese.

Bake for 15 to 20 minutes in the preheated oven, until crust is browned and center is cooked through.

Egg Breakfast Pizza

Ingredients

1 pound ground sausage
2 (12 inch) prepared pizza crusts
12 eggs
3/4 cup milk
salt and pepper to taste
1 (10.75 ounce) can condensed cream of celery soup
1 (3 ounce) can bacon bits
1 small onion, minced
1 small green bell pepper, chopped
4 cups shredded Cheddar cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Place pizza crusts upside down on cookie sheets and bake for 5 to 7 minutes. Do not allow to brown.

Beat eggs, milk, salt and pepper. Scramble eggs until firm.

Remove crusts from oven, turn right side up, spread 1/2 can of cream of celery soup on top of each crust. Spread 1/2 of egg mixture on each crust. Sprinkle bacon bits on one pizza and cooked sausage on the other. Cover each with onions and peppers. Top each pizza with 2 cups of cheese.

Bake in preheated oven, for 25 to 30 minutes, until cheese is golden brown.

Chocolate Pizza

Ingredients

1 cup semisweet chocolate chips
1/2 cup shortening
1/2 cup all-purpose flour
1/2 cup white sugar
2 eggs
1 teaspoon baking powder
3/4 cup semisweet chocolate chips
2 tablespoons shortening
2 tablespoons water

Directions

Melt 1 cup chocolate chips, and 1/2 cup shortening in a double boiler; cool. Stir in flour, sugar, eggs, and baking powder with fork. Spread crust evenly onto a well greased pizza pan.

Bake at 375 degrees F (190 degrees C) for 15 minutes. Cool.

Combine 3/4 cup chocolate chips, 2 tablespoons shortening, and water. Melt in a doubler boiler. Stir until smooth. Spread glaze evenly over cooled chocolate crust. Decorate as desired with candies.

Pizza English Muffins

Ingredients

2 pounds ground beef
1 1/2 pounds bulk pork sausage
1 medium onion, chopped
1 (6 ounce) can tomato paste
1 teaspoon garlic salt
1 teaspoon dried oregano
1/2 teaspoon cayenne pepper
3 (12 ounce) packages English muffins, split
3 cups shredded mozzarella cheese
2 cups shredded Cheddar cheese
2 cups shredded Swiss cheese

Directions

In a Dutch oven, cook the beef, sausage and onion over medium heat until meat is no longer pink; drain. Stir in the tomato paste, garlic salt, oregano and cayenne. Spread over the cut side of each English muffin. Place on baking sheets. Combine the cheeses; sprinkle over meat mixture.

Freeze for up to 3 months or bake at 350 degrees F for 15-20 minutes or until heated through.

Pasta Pizza

Ingredients

8 ounces uncooked angel hair pasta
2 cups sliced fresh mushrooms
1/2 cup chopped green pepper
1/4 cup chopped onion
4 teaspoons olive or canola oil, divided
1 (15 ounce) can pizza sauce
1/4 cup sliced ripe olives
1/2 cup shredded part-skim mozzarella cheese
1/4 teaspoon Italian seasoning

Directions

Cook pasta according to package directions; drain. In a 10-in. ovenproof skillet, saute the mushrooms, green pepper and onion in 1 teaspoon oil until tender. Remove with a slotted spoon and keep warm. In the same skillet, heat remaining oil over medium-high. Spread pasta evenly in skillet to form a crust. Cook for 5-7 minutes or until lightly browned.

Turn crust onto a large plate. Reduce heat to medium; slide crust back into skillet. Top with pizza sauce, sauteed vegetables, olives, cheese and Italian seasoning. Bake at 400 degrees F for 10-12 minutes or until cheese is melted.

Chicken Pesto Pizza with Roasted Red Peppers

Ingredients

1 (10 ounce) can premium white-meat chicken, packed in water, drained
1/3 cup diced onion
2 cloves garlic, minced
2 tablespoons olive oil
4 tablespoons basil pesto sauce, divided
Vegetable oil spray
1 (10 ounce) package refrigerated pizza dough
1 cup fresh asparagus cut in 1-inch pieces, or canned, cut asparagus, drained
1 cup chopped, fresh red bell peppers (roasted*) or canned, roasted red bell peppers, drained
1/2 cup shredded part-skim mozzarella cheese
1 ounce feta cheese, crumbled

Directions

Heat oven to 400 degrees F. Brown chicken with onion and garlic in olive oil in a medium, non-stick skillet. Remove from heat; blend with 2 tablespoons pesto sauce; set aside.

Lightly coat a 9x12-inch baking sheet or a 14-inch pizza stone with vegetable oil spray. Press or roll dough onto baking sheet or pizza stone to desired thickness. Spread remaining 2 tablespoons pesto sauce over dough, leaving a 1-inch edge. Arrange chicken mixture, asparagus and roasted red peppers on top. Sprinkle with cheeses. Bake for 12 to 15 minutes until cheeses melt and crust is lightly browned.

Peanut Butter Brownie Pizza

Ingredients

1 (9 ounce) package brownie mix
1 (8 ounce) package cream cheese, softened
1/3 cup peanut butter
1/4 cup sugar
3 bananas, sliced into 1/4 inch slices
1/2 cup orange or lemon juice
1/4 cup chopped peanuts
2 (1 ounce) squares semisweet chocolate
2 teaspoons butter (no substitutes)

Directions

Prepare brownie batter according to package directions and spread into a greased 12-in. pizza pan. Bake at 375 degrees F for 15-20 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack.

In a mixing bowl, beat the cream cheese, peanut butter and sugar until smooth. Spread over crust. Toss bananas with juice; drain well. Arrange bananas over cream cheese mixture. Sprinkle with peanuts.

In a microwave, melt chocolate and butter. Drizzle over bananas. Refrigerate until chocolate is set.

Mike's Homemade Pizza

Ingredients

DOUGH:

1 (.25 ounce) envelope active dry yeast
1 cup lukewarm water
3 cups all-purpose flour
1/4 teaspoon salt
2 tablespoons shortening

SAUCE:

1 tablespoon vegetable oil
1/2 cup chopped onion
1 (6 ounce) can tomato paste
6 fluid ounces water
1/2 teaspoon white sugar
1 teaspoon salt
1/8 teaspoon ground black pepper
1/4 teaspoon garlic powder
1/4 teaspoon dried basil
1/2 teaspoon dried oregano
1/4 teaspoon dried marjoram
1/4 teaspoon ground cumin
1/4 teaspoon chili powder
1/8 teaspoon crushed red pepper flakes

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine flour, salt and shortening. Stir in the yeast mixture. When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth, and let rise in a warm place until doubled in volume, about 45 minutes.

Heat oil in a small saucepan over medium heat. Saute onion until tender. Stir in tomato paste and water. Season with sugar, salt, black pepper, garlic powder, basil, oregano, marjoram, cumin, chili powder and red pepper flakes. Simmer 15 to 20 minutes.

Recipe makes 2 (12 inch) pizzas. Divide dough in half, and spread onto pizza pans. Cover with sauce, and desired toppings. Bake at 400 degrees for 20 minutes, or until crust is golden brown.

Breakfast Sausage White Cheese Pizza

Ingredients

12 ounces ground Italian sausage
1 tablespoon butter
1 cup chopped onion
1 (12 inch) prepared pizza crust
1 1/4 cups pizza sauce
12 ounces shredded mozzarella cheese
8 ounces pork sausage links, sliced
12 ounces shredded Monterey Jack cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Over medium-low heat melt butter in a large saucepan. Add onions. Cook slowly, stirring occasionally, until onions are soft.

Place crust on pizza pan. Spread pizza sauce over crust and add Italian sausage. Cover with mozzarella cheese and place sliced links over cheese. Spread Monterey Jack cheese on top of links..

Bake in preheated oven for 20 to 25 minutes, until golden.

Puff Pastry Pizza

Ingredients

1 (17.25 ounce) package frozen puff pastry sheets, thawed
2 tablespoons extra virgin olive oil
3 green onion, thinly sliced
1 tablespoon diced onion
1 clove garlic, minced
6 sun-dried tomatoes, chopped
2 teaspoons dried rosemary
2 cups shredded mozzarella cheese
1/4 cup crumbled Gorgonzola cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Place both sheets of puff pastry on a large baking sheet, and pinch together in the center to make one large sheet. Bake for 15 minutes.

Meanwhile, heat oil over medium heat in a small skillet. Cook green onion, onion, garlic, tomatoes, and rosemary in oil until the onions are soft, about 5 minutes.

Remove puff pastry from oven, and top with mozzarella and Gorgonzola cheeses and onion and garlic mixture. Return to the oven, and bake until cheese is melted, about 10 minutes. Cut into 2 inch squares to serve.

Vegetable Pizza II

Ingredients

2 (8 ounce) packages refrigerated crescent rolls
1 (1 ounce) package ranch dressing mix
1 cup mayonnaise
1 cup sour cream
1 (8 ounce) package cream cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Roll out crescent rolls onto large non-stick baking sheet. Stretch and flatten to form rectangular shape on sheet. Bake 12 minutes, or until golden brown. Allow to cool.

In medium size mixing bowl, mix ranch dressing mix, mayonnaise, sour cream, and cream cheese until well blended. Spread the mixture over the cooled crust. Arrange vegetables over the top of the crust. Refrigerate for 1 hour.

Pizza Dough I

Ingredients

3 cups all-purpose flour
1 (.25 ounce) package active dry yeast
2 tablespoons vegetable oil
1 teaspoon salt
1 tablespoon white sugar
1 cup warm water (110 degrees F/45 degrees C)

Directions

Combine flour, salt, sugar, and yeast in a large bowl. Mix in oil and warm water. Spread out on a large pizza pan. Top as desired.

Bake at 375 degrees C (190 degrees C) for 20 to 25 minutes.

Primavera Pizza

Ingredients

1 (12 inch) prebaked pizza crust
3/4 cup Ragu® Old World Style®
Margherita Smooth Pasta Sauce
2 cups assorted sliced fresh
vegetables (bell peppers, zucchini
and/or blanched broccoli)
1 cup shredded mozzarella
cheese

Directions

Preheat oven to 450 degrees F. Arrange pizza crust on flat cookie sheet. Evenly spread Pasta Sauce over crust. Sprinkle vegetables over sauce, then top with cheese.

Bake 8 minutes or until cheese is melted.

Steaked-Out Pita Pizzas

Ingredients

1 pound beef shoulder center steaks (Ranch) or boneless top sirloin steak, cut 3/4 inch thick
2/3 cup reduced-fat non-creamy Caesar dressing, divided
4 whole wheat pita breads
3/4 cup shredded reduced-fat Italian cheese blend, divided
6 cups loosely packed sliced romaine lettuce
1 cup diced seeded tomatoes
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

Heat oven to 350 degrees F. Cut beef steak lengthwise in half, then crosswise into 1/8-inch thick strips. Combine beef and 1/3 cup dressing in medium bowl; toss to coat. Cover and marinate in refrigerator 30 minutes.

Place pita breads slightly overlapping on metal baking sheet. Sprinkle 2 tablespoons cheese on each pita. Bake in 350 degrees F oven 10 to 12 minutes or until pitas are toasted and cheese is melted.

Meanwhile, remove beef from marinade, draining well; discard marinade. Heat large nonstick skillet over medium-high heat until hot. Add 1/2 of beef; stir-fry 1 to 2 minutes or until outside surface of beef is no longer pink. Remove from skillet. Repeat with remaining beef.

Toss lettuce, tomatoes and remaining 1/2 cup cheese in large bowl. Add beef and remaining 1/3 cup dressing; toss to coat evenly. Season with salt and pepper. Divide beef mixture evenly over pitas. Serve immediately.

Colorado Mexican Pizza

Ingredients

1 pound ground beef
1 onion, chopped
2 medium tomatoes, chopped
1/2 teaspoon salt
1/4 teaspoon pepper
2 teaspoons chili powder
1 tablespoon ground cumin
1 (30 ounce) can refried beans

14 (12 inch) flour tortillas
2 cups sour cream
1 1/4 pounds shredded Colby cheese
1 1/2 pounds shredded Monterey Jack cheese
2 red bell peppers, seeded and thinly sliced
4 green bell peppers, seeded and thinly sliced
1 (7 ounce) can diced green chilies, drained
3 tomatoes, chopped
1 1/2 cups shredded cooked chicken meat
1/4 cup butter, melted
1 (16 ounce) jar picante sauce

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 10x15 inch jellyroll pan.

Cook the ground beef in a large heavy skillet over medium heat until evenly browned. Drain off excess grease, and add onion and 2 tomatoes. Continue cooking until onions are tender. Season with salt, pepper, chili powder, and cumin. Stir in refried beans, and cook until heated through.

Lay 6 of the tortillas onto the prepared pan with the edges going well over the sides. Spread all of the bean mixture onto the tortillas. Spread half of the sour cream over the bean layer. Sprinkle with approximately 1/3 of the Colby cheese, and 1/3 of the Monterey Jack cheese. Scatter 1 tablespoon of the green chilies, 1/3 of the green pepper strips, and 1/3 of the red pepper strips followed by 1/3 of the remaining chopped tomato.

Make a layer of only 4 tortillas over the toppings, and spread with remaining sour cream. Top with shredded chicken, then a second 1/3 of both cheeses, red and green bell peppers, chilies, and tomatoes. Arrange the final layer using remaining 4 tortillas as a base, cheeses, peppers, tomatoes, chilies, and ending with shredded cheese on the top. Fold the overhanging edges inward, and secure with toothpicks. Brush exposed tortilla surfaces with melted butter.

Bake for 35 to 45 minutes in the preheated oven, or until heated through, and cheese is melted and bubbly. Remove toothpicks, and let stand for at least 5 minutes before slicing. Spoon picante sauce over according to individual tastes.

Mushroom Broccoli Pizza

Ingredients

1 (.25 ounce) package active dry yeast
3/4 cup warm water (110 degrees F to 115 degrees F)
1 teaspoon olive oil
1/2 teaspoon sugar
1/2 cup whole wheat flour
1/2 teaspoon salt
1 1/2 cups all-purpose flour
TOPPINGS:
3 cups broccoli florets
1 cup sliced fresh mushrooms
1/4 cup chopped onion
4 garlic cloves, minced
1 tablespoon olive oil
1/2 cup pizza sauce
4 plum tomatoes, sliced lengthwise
1/4 cup chopped fresh basil
1 1/2 cups shredded part-skim mozzarella cheese
1/3 cup shredded Parmesan cheese

Directions

In a bowl, dissolve yeast in warm water. Add oil and sugar; mix well. Combine whole wheat flour and salt; stir into yeast mixture until smooth. Stir in enough all-purpose flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with nonstick cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Punch dough down. Press onto the bottom and 1 in. up the sides of a 12-in. pizza pan coated with nonstick cooking spray. Prick dough several times with a fork. Bake at 425 degrees F for 6-8 minutes.

Place broccoli in a steamer basket; place in a saucepan over 1 in. of water. Bring to a boil; cover and steam for 5-6 minutes or until crisp-tender. Transfer broccoli to a colander. Rinse with cold water; drain and set aside.

In a nonstick skillet, saute mushrooms, onion and garlic in oil until mushrooms are tender. Spread pizza sauce over crust. Top with mushroom mixture, tomatoes, broccoli, basil and cheeses. Bake at 425 degrees F for 12-14 minutes or until crust is golden and cheese is melted.

Spinach Feta Pizza

Ingredients

3/4 cup water (70 to 80 degrees F)
2 tablespoons olive or canola oil
1/2 teaspoon sugar
1/2 teaspoon salt
2 cups bread flour
2 teaspoons active dry yeast
TOPPING:
1 garlic clove, minced
1/8 teaspoon garlic salt
2 cups chopped fresh spinach
1 small red onion, sliced and
separated into rings
1 cup sliced fresh mushrooms
1 cup shredded mozzarella
cheese
1/4 cup crumbled feta cheese
1/2 teaspoon dried basil

Directions

In bread machine pan, place the first six ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

When cycle is completed, turn dough onto a lightly floured surface. Knead for 1 minute. Cover and let rest for 15 minutes. Roll into a 12-in. circle. Transfer to a greased 12-in. pizza pan. Cover and let rise in a warm place until puffed, about 20 minutes.

Sprinkle with garlic and garlic salt. Top with the spinach, onion, mushrooms, cheeses and basil. Bake at 400 degrees F for 35-40 minutes or until crust is golden and cheese is melted. Let stand for 5 minutes before slicing.

Easy Pizza Sauce II

Ingredients

1 (8 ounce) can tomato sauce
1/2 teaspoon minced garlic
1/2 teaspoon dried oregano
1/2 teaspoon dried basil

Directions

In a medium bowl, combine tomato sauce, garlic, oregano and basil and mix all together. Spread mixture over pizza crust, if desired.

Gourmet Thai Chicken Pizza

Ingredients

Pizza Dough

1 cup warm water (110 degrees F/45 degrees C)
1 tablespoon honey
2 teaspoons active dry yeast
3 cups all-purpose flour
1 teaspoon salt
2 tablespoons olive oil

Pizza Sauce

3 1/2 tablespoons peanut butter
3 tablespoons brewed black tea
3 tablespoons rice vinegar
2 tablespoons soy sauce
2 teaspoons chili oil
1 tablespoon minced fresh ginger
2 teaspoons honey

Pizza Topping

1 boneless chicken breast half, cooked and sliced into thin strips
2 tablespoons toasted sesame seeds
1 tablespoon paprika
1 small fresh red chile pepper, finely chopped
1 teaspoon salt
4 green onions, sliced
1 cup grated mozzarella cheese
1 carrot, peeled and grated
1/4 cup chopped fresh cilantro

Directions

Pour warm water into a small bowl; stir in honey until dissolved. Add the yeast, stirring until dissolved. Let stand until creamy, about 10 minutes.

In a large bowl, combine the flour and salt. Add yeast mixture and olive oil; stir well to combine. When the dough has pulled together, turn it out onto a lightly floured surface and knead in more flour until the dough is no longer sticky. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Punch down the risen dough on a floured surface. Divide into two equal portions. Allow the dough to relax for a minute, then roll each portion out into a thin circle. Place on lightly oiled pizza pans.

To make the peanut sauce, place peanut butter, tea, rice vinegar, and soy sauce in a blender. Add chili oil, ginger, and honey; process until smooth.

In a medium bowl, combine the chicken, sesame seeds, paprika, chile peppers, salt, and 3 tablespoons of the peanut sauce. Mix until the chicken is evenly coated. Spread the remaining peanut sauce evenly over pizza dough. Top with chicken, green onions, and cheese.

Bake in preheated oven for 20 minutes or until cheese is lightly browned. Garnish with carrots and cilantro.

Portobello Mushroom, Fresh Peppers and Goat

Ingredients

1 (10 ounce) can refrigerated pizza crust dough
1 tablespoon olive oil
2 cloves garlic, minced
1 red bell pepper, sliced
1 yellow bell pepper, sliced
2 portobello mushrooms, thinly sliced
1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
4 ounces goat cheese, crumbled
3 tablespoons balsamic vinegar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a baking sheet, or round pizza pan.

Spread pizza dough out evenly on the prepared pan. Drizzle with olive oil. Sprinkle the garlic over the crust. Arrange red and yellow bell peppers, mushrooms and artichoke hearts on top, then dot with pieces of goat cheese. Drizzle balsamic vinegar over the top.

Bake for 15 to 20 minutes in the preheated oven, until the edges are golden brown.

Onion Brie Pizza

Ingredients

6 medium sweet onions, thinly sliced
1/4 cup butter
1 (16 ounce) package hot roll mix
1 1/4 cups warm water (110 degrees to 115 degrees F)
2 tablespoons olive oil
8 ounces brie cheese, rind removed, cut into 1/2-inch pieces
1/3 cup sliced almonds

Directions

In a large skillet, cook onions in butter over medium-low heat for 25 minutes or until golden brown, stirring occasionally. Meanwhile, prepare hot roll mix according to package directions, using the warm water and oil. Place dough in a greased bowl, turning once to grease top. Cover and let stand for 5 minutes.

Roll out dough to a 14-in. circle; transfer to a greased 14-in. pizza pan. Top with onions, Brie and almonds. Bake at 400 degrees F for 18-20 minutes or until golden brown. Let stand for 10 minutes before cutting.

Be-My-Valentine Pizza

Ingredients

1 (13.8 ounce) package
refrigerated pizza crust
1/4 cup shredded Italian cheese
blend
1/4 cup shredded mozzarella
cheese
2 slices provolone cheese, cut in
half
1/4 cup pizza sauce
18 slices pepperoni
1/4 cup chopped onion
1/4 cup sliced ripe olives

Directions

Unroll pizza dough onto a greased baking sheet; flatten dough. With kitchen scissors, cut into a 10-in. heart. (Use dough trimmings to make breadsticks if desired.) Bake at 425 degrees F for 8 minutes.

Combine the Italian and mozzarella cheeses; set aside. Arrange provolone cheese over crust to within 1/2 in. of edges. Spread with pizza sauce. Layer with the pepperoni, onion, olives and cheese mixture. Bake 8-10 minutes longer or until crust is golden brown and cheese is melted.

Pizza Bake with Sausage and Pepperoni

Ingredients

1 (19 ounce) package Bob Evans® Italian Sausage, cut into bite-sized pieces
1/2 pound elbow macaroni
1 (16 ounce) jar pizza sauce
1 (2 ounce) package sliced pepperoni
1/2 cup sliced yellow bell peppers
1 cup shredded four-cheese Italian blend, divided in half

Directions

Preheat oven to 400 degrees F. In nonstick skillet over medium heat, cook sausage until browned. In large saucepan, cook macaroni according to package directions, drain. In 9-inch square baking pan, combine sausage, macaroni, pizza sauce, pepperoni, yellow peppers and 1 cup cheese. Sprinkle remaining cheese over sausage mixture. Cover and bake 20 to 25 minutes or until sausage is fully cooked.

Mexican Pizza II

Ingredients

- 1 pound lean ground beef
- 1 (1 ounce) package taco seasoning mix
- 2/3 cup water
- 2 (16 ounce) cans refried beans
- 4 (10 inch) flour tortillas
- 2 cups shredded Monterey Jack cheese
- 2 cups shredded Cheddar cheese
- 2 tablespoons sour cream
- 1 tomato, diced
- 1 avocado - peeled, pitted and sliced
- 1 (2 ounce) can sliced black olives
- 2 chopped green onions

Directions

Preheat oven to 425 degrees F (220 degrees C).

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and stir in taco seasoning mix and water. Mix in the refried beans; set aside.

Spread the beef mixture evenly on two tortillas. Top each tortilla with a second tortilla. Place even amounts of Monterey Jack cheese and Cheddar cheese on top of the second tortillas. Place the tortillas onto a large baking sheet.

Bake in the preheated oven 10 minutes, or until cheeses are melted.

Remove from oven and top with sour cream, tomato, avocado, black olives and green onions. Cut each pizza into 8 wedges and serve warm.

Pepperoni Pizza Pasta

Ingredients

8 ounces bow tie pasta, uncooked
1 large onion, chopped
1 1/2 cups julienned green bell pepper
1 1/2 cups julienned red bell pepper
2 garlic cloves, minced
1 tablespoon olive oil or canola oil
1 (14.5 ounce) can stewed tomatoes
1 1/2 teaspoons dried basil
4 ounces turkey pepperoni, halved and sliced
1 cup diced fresh tomatoes
3/4 teaspoon salt
1/4 teaspoon pepper
4 ounces part-skim mozzarella cheese, diced
crushed red pepper flakes

Directions

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, saute the onion, peppers and garlic in oil until vegetables are crisp-tender. Add stewed tomatoes and basil. Bring to a boil. Reduce heat; cover and simmer for 10 minutes, stirring occasionally.

Stir in the pepperoni, diced tomatoes, salt and pepper; simmer for 2 minutes. Drain pasta; add to the tomato mixture. Add cheese and toss well. Sprinkle with pepper flakes if desired.

Pizza Swirls

Ingredients

1 (.25 ounce) package active dry yeast
1 1/3 cups warm water (110 degrees to 115 degrees F)
1/4 cup vegetable oil
1/2 teaspoon sugar
1/2 teaspoon salt
3 3/4 cups all-purpose flour
SAUCE:
1/4 cup chopped onion
2 garlic cloves, minced
1 (8 ounce) can tomato sauce
1/4 teaspoon dried basil
TOPPINGS:
4 cups shredded mozzarella cheese, divided
2 (3 ounce) packages sliced pepperoni
1 (2.25 ounce) can chopped ripe olives, drained

Directions

In a mixing bowl, dissolve yeast in warm water. Add oil, sugar, salt and 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a floured surface; divide in half. Roll each portion into a 12-in. x 8-in. rectangle; set aside.

For sauce, combine the onion and garlic in a microwave-safe dish. Cover and microwave on high for 1 minute. Add tomato sauce and basil; cover and cook at 50% power for 3 minutes or until bubbly. Spoon over crust to within 1/2-in. of edges. Sprinkle with 3 cups mozzarella cheese, pepperoni and olives.

Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut each roll into 12 slices. Place cut side down on a greased baking sheet. Sprinkle with remaining cheese. Bake at 400 degrees F for 15 minutes or until crust is golden and cheese is melted. Serve warm.

Rigatoni with Pizza Accents

Ingredients

1 (16 ounce) package rigatoni pasta
2 pounds Italian sausage
2 onions, chopped
2 cloves garlic, minced
1 green bell pepper, chopped
1 pound fresh mushrooms, sliced
2 (14.5 ounce) cans stewed tomatoes, undrained
2 (6 ounce) cans tomato paste
3 1/2 ounces sliced pepperoni sausage
1 tablespoon chopped fresh basil
1/2 pound diced pepperoni
salt and ground black pepper to taste

Directions

Cook rigatoni pasta in a large pot of boiling salted water until al dente. Drain well. Set aside.

In a large skillet, fry sausage until cooked through but not brown. Add chopped onions and minced garlic. Stir and cook until soft. Add sliced mushrooms and cook about 5 minutes. Add chopped green pepper and cook slowly until soft. Drain off any excess fat.

Stir in tomatoes with juice, tomato paste, fresh basil and pepperoni. Bring to a boil. Reduce heat and add cooked rigatoni noodles. Season with salt and pepper to taste.

Simmer 20 minutes, stirring occasionally, until most of the liquid has been cooked off.

Pizza Roll-Ups

Ingredients

1/2 pound ground beef
1 (8 ounce) can tomato sauce
1/2 cup shredded mozzarella cheese
1/2 teaspoon dried oregano
2 (8 ounce) cans refrigerated crescent rolls

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Remove from the heat. Add tomato sauce, mozzarella cheese and oregano; mix well. Separate crescent dough into eight rectangles, pinching seams together. Place about 3 tablespoons of meat mixture along one long side of each rectangle. Roll up, jelly-roll style, starting with a long side. Cut each roll into three pieces. Place, seam side down, 2 in. apart on greased baking sheets. Bake at 375 degrees F for 15 minutes or until golden brown.

Fast and Easy Ricotta Cheese Pizza with

Ingredients

1 tablespoon butter
1 skinless, boneless chicken breast, cut into bite-sized chunks
1 (8 ounce) container ricotta cheese
1 tablespoon butter
1 teaspoon garlic powder
1 teaspoon dried oregano
salt and ground black pepper to taste
1 (12 inch) pre-baked pizza crust
2 cups shredded mozzarella cheese
1/2 cup chopped fresh broccoli
1 (3 ounce) can sliced mushrooms, drained

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Melt 1 tablespoon butter in a skillet over medium heat. Cook the chicken in the butter until no longer pink and the juices run clear, 7 to 10 minutes; remove from heat and set aside.

Combine the ricotta cheese, 1 tablespoon butter, garlic powder, oregano, salt, and pepper in a microwave-safe bowl. Heat in microwave for 1 minute; stir to combine. Spread the mixture over the pizza crust. Scatter the mozzarella cheese evenly over the pizza. Arrange the cooked chicken, broccoli, and mushrooms evenly on top of the pizza.

Bake in the preheated oven until the cheese is melted, about 20 minutes.

Pizza Muffins

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon dried basil leaves
1/2 teaspoon dried oregano
2 tablespoons white sugar
3 sun-dried tomatoes packed in oil, drained and diced
2 1/2 cups shredded sharp Cheddar cheese, divided
4 green onions, chopped
1 egg, beaten
1 1/2 cups buttermilk

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease muffin cups or line with paper muffin liners.

In a large bowl, combine flour, baking powder, baking soda, salt, basil, oregano and sugar into large bowl; stir until well blended. Mix in tomatoes, 1.5 cups of cheese and onions. In another bowl beat egg, whisk in buttermilk and stir until combined. Spoon batter into muffin tins until half full. Sprinkle remaining 1 cup cheese on top of muffins.

Bake in preheated oven for 15 to 20 minutes, until a toothpick inserted into center of the muffin comes out clean.

Lunch Box Pizzas

Ingredients

1 (7.5 ounce) package refrigerated buttermilk biscuits
1/4 cup tomato sauce
1 teaspoon Italian seasoning
10 slices pepperoni sausage
3/4 cup shredded Monterey Jack cheese

Directions

Flatten each biscuit into a 3-in. circle and press into a greased muffin cup. Combine the tomato sauce and Italian seasoning; spoon 1 teaspoonful into each cup. Top each with a slice of pepperoni and about 1 tablespoon of cheese. Bake at 425 degrees F for 10-15 minutes or until golden brown. Serve immediately or store in the refrigerator.

Sloppy Joe Pizza

Ingredients

2 (10 ounce) containers
refrigerated pizza crust
1 pound ground beef
1 (15 ounce) can sloppy joe sauce
2 cups shredded mozzarella
cheese
1 cup shredded Cheddar cheese
1/2 cup grated Parmesan cheese

Directions

Unroll pizza dough; place on two greased 12-in. pizza pans. Bake at 425 degrees F for 6-7 minutes or until golden brown. In a skillet, cook beef over medium heat until no longer pink; drain. Add sloppy joe sauce. Spread over crusts. Sprinkle with cheeses. Bake at 425 degrees F for 6-8 minutes or until cheese is melted.

Streusel Strawberry Pizza

Ingredients

1 (18.25 ounce) package white cake mix
1 1/4 cups quick cooking oats
1/3 cup butter, softened
1 egg
1 (21 ounce) can strawberry pie filling or flavor of your choice
1/2 cup chopped nuts
1/4 cup packed brown sugar
1/8 teaspoon ground cinnamon

Directions

In a large mixing bowl, combine the dry cake mix, oats and butter until blended; set aside 3/4 cup for topping. Add egg to the remaining crumb mixture and mix well.

Press into a greased 12-in. pizza pan. Build up edges and flute if desired. Bake at 350 degrees F for 12 minutes.

Spread pie filling over crust to within 1 in. of edges. Combine the nuts, brown sugar, cinnamon and reserved crumb mixture; sprinkle over filling. Bake for 15-20 minutes or until lightly browned. Cool on a wire rack. Refrigerate any leftovers.

Skillet Pizza

Ingredients

1/3 cup thinly sliced onion
1/3 cup julienned green pepper
2 teaspoons olive or vegetable oil, divided
1 cup sliced mushrooms
2 (6 inch) flour tortillas
28 slices pepperoni
1 cup chopped tomatoes
3/4 cup shredded Mexican blend cheese or Cheddar cheese
crushed red pepper flakes

Directions

In a skillet, saute onion and green pepper in 1 teaspoon oil until almost tender. Add mushrooms; cook 2-3 minutes longer. Remove and keep warm.

In the same skillet, lightly brown one tortilla in 1/2 teaspoon oil. Turn over; top with half of the pepperoni, tomatoes, onion mixture and cheese. Cover and cook until cheese is melted, about 2 minutes. Sprinkle with pepper flakes if desired. Repeat for second pizza.

Whole Wheat and Honey Pizza Dough

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water
2 cups whole wheat flour
1/4 cup wheat germ
1 teaspoon salt
1 tablespoon honey

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl combine flour, wheat germ and salt. Make a well in the middle and add honey and yeast mixture. Stir well to combine. Cover and set in a warm place to rise for a few minutes.

Roll dough on a floured pizza pan and poke a few holes in it with a fork.

Bake in preheated oven for 5 to 10 minutes, or until desired crispiness is achieved.

Pizza Crust for Bread Machine

Ingredients

1 1/4 cups warm water (110 degrees F/45 degrees C)
2 cups all-purpose flour
1 cup semolina flour
1/2 teaspoon white sugar
1 teaspoon salt
2 teaspoons olive oil
2 teaspoons active dry yeast

Directions

Place all ingredients in the bread machine pan in the order suggested by the manufacturer. Select dough cycle.

Remove after rise cycle and use with your favorite pizza recipe.

Amazing Whole Wheat Pizza Crust

Ingredients

1 teaspoon white sugar
1 1/2 cups warm water (110 degrees F/45 degrees C)
1 tablespoon active dry yeast
1 tablespoon olive oil
1 teaspoon salt
2 cups whole wheat flour
1 1/2 cups all-purpose flour

Directions

In a large bowl, dissolve sugar in warm water. Sprinkle yeast over the top, and let stand for about 10 minutes, until foamy.

Stir the olive oil and salt into the yeast mixture, then mix in the whole wheat flour and 1 cup of the all-purpose flour until dough starts to come together. Tip dough out onto a surface floured with the remaining all-purpose flour, and knead until all of the flour has been absorbed, and the ball of dough becomes smooth, about 10 minutes. Place dough in an oiled bowl, and turn to coat the surface. Cover loosely with a towel, and let stand in a warm place until doubled in size, about 1 hour.

When the dough is doubled, tip the dough out onto a lightly floured surface, and divide into 2 pieces for 2 thin crust, or leave whole to make one thick crust. Form into a tight ball. Let rise for about 45 minutes, until doubled.

Preheat the oven to 425 degrees F (220 degrees C). Roll a ball of dough with a rolling pin until it will not stretch any further. Then, drape it over both of your fists, and gently pull the edges outward, while rotating the crust. When the circle has reached the desired size, place on a well oiled pizza pan. Top pizza with your favorite toppings, such as sauce, cheese, meats, or vegetables.

Bake for 16 to 20 minutes (depending on thickness) in the preheated oven, until the crust is crisp and golden at the edges, and cheese is melted on the top.

Supreme Bagel Pizzas

Ingredients

2 plain bagels, split
1/2 cup pizza sauce
20 slices pepperoni
3/4 cup diced fully cooked ham
1/4 cup real bacon bits
1/4 cup chopped green pepper
1 cup shredded mozzarella
cheese

Directions

Place bagels on a baking sheet. Spread with pizza sauce. Arrange five slices of pepperoni on each, covering the bagel hole with one slice. Top each with ham, bacon, green pepper and cheese. Bake at 400 degrees F for 12-14 minutes or until cheese is melted.

Kid's Favorite Passover Pizza

Ingredients

1/4 cup spaghetti sauce
2 matzo crackers
1 pinch garlic salt
1 pinch dried oregano
3/4 cup shredded mozzarella
cheese
1 tomato, sliced
1/4 cup sliced black olives

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread marinara sauce on the pieces of matzo. Sprinkle garlic salt and oregano over the tomato sauce. Cover with cheese, tomato slices, and olives. Place pizzas on cookie sheets.

Bake for 5 minutes at 350 degrees F (175 degrees C), or until cheese has melted.

Italian Escarole Pizza

Ingredients

1 (12 inch) individual ready made pizza crusts
1 tablespoon olive oil
1 cup pizza sauce
1 clove garlic, minced
5 leaves escarole, rinsed and dried
2 cups shredded mozzarella cheese
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Lightly brush pizza crust with olive oil. Spread with a thin layer of pizza sauce, and sprinkle with minced garlic. Remove thick stems from escarole, and arrange leaves over pizza. Cover with shredded mozzarella.

Bake in preheated oven for 30 to 35 minutes, or until cheese is bubbly.

Zucchini Pizza Bake

Ingredients

4 cups shredded unpeeled zucchini
1/2 teaspoon salt
2 eggs, lightly beaten
1/2 cup grated Parmesan cheese
2 cups shredded mozzarella cheese
1 cup shredded Monterey Jack cheese
1 pound ground beef
1/2 cup chopped onion
1 (15 ounce) can Italian-style tomato sauce
1 teaspoon Italian seasoning
1 green bell pepper, chopped
1/2 cup sliced fresh mushrooms
1/2 cup sliced black olives

Directions

Preheat an oven to 400 degrees F (200 degrees C). Place the zucchini in a colander and sprinkle with salt; let drain for 15 minutes then squeeze out the moisture.

Combine the zucchini, eggs, Parmesan, 1 cup mozzarella, and 1/2 cup Monterey Jack in a large bowl. Press the mixture into a greased 9x13 inch baking dish. Bake, uncovered, in the preheated oven for 20 minutes.

While the zucchini crust is baking, heat a large skillet over medium-high heat and stir in the ground beef and onion. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Stir in the tomato sauce and Italian seasoning.

Spoon the sauce mixture over the baked zucchini crust. Top with the bell pepper, mushrooms, black olives, and the remaining mozzarella and Monterey Jack cheeses. Return to the preheated oven and bake for 20 minutes or until heated through. Let sit for 5 minutes before serving.

Pesto Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1/2 cup pesto
1 ripe tomato, chopped
1/2 cup green bell pepper,
chopped
1 (2 ounce) can chopped black
olives, drained
1/2 small red onion, chopped
1 (4 ounce) can artichoke hearts,
drained and sliced
1 cup crumbled feta cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Spread pesto on pizza crust. Top with tomatoes, bell peppers, olives, red onions, artichoke hearts and feta cheese.

Bake for 8 to 10 minutes, or until cheese is melted and browned.

Muffaletta Pizza

Ingredients

8 jumbo black olives, pitted
8 pitted green olives
2 tablespoons chopped celery
2 tablespoons chopped red onion
2 cloves chopped garlic
6 leaves chopped fresh basil
1 tablespoon chopped fresh parsley
2 tablespoons olive oil
1/2 teaspoon dried oregano
salt and freshly ground black pepper to taste

1 (16 ounce) package ready made pizza crust
1 tablespoon olive oil
1/2 teaspoon garlic powder to taste
salt to taste

2 ounces shredded mozzarella cheese
2 ounces shredded provolone cheese
2 ounces grated Parmesan cheese
2 ounces thinly sliced hard salami, cut into strips
2 ounces thinly sliced mortadella, cut into strips
4 ounces thinly sliced prosciutto, cut into strips

Directions

In a medium bowl, mix jumbo black olives, green olives, celery, red onion, garlic, basil, parsley, olive oil, oregano, salt and freshly ground black pepper. Cover and chill in the refrigerator until using.

Preheat oven to 500 degrees F (260 degrees C). Sprinkle pizza crust with olive oil, salt and garlic powder.

Place the crust directly on the oven rack. Bake for about 5 minutes. Do not allow crust to become overly browned or crisp. Remove from heat and allow to cool.

In a medium bowl, mix together mozzarella cheese, Provolone cheese, Parmesan cheese, hard salami, mortadella and prosciutto. Stir in the olive mixture.

Preheat the broiler. Spread the cheese and vegetable mixture over the baked pizza crust.

Broil 5 minutes, or until cheeses are melted and meats are lightly browned. Cut into 3 inch squares and serve immediately.

Chicken and Artichoke Pizza with Fresh Tomatoes

Ingredients

3 TysonB® Fresh Boneless,
Skinless Chicken Breasts
1 (6 ounce) jar marinated artichoke
hearts, undrained
1 large clove garlic, minced
1 (10 ounce) package prebaked
pizza crust
4 Roma tomatoes, sliced
1/2 teaspoon dried basil leaves
1 1/2 cups shredded mozzarella
cheese

Directions

Preheat oven to 425 degrees F. Wash hands. Cut chicken into 3/4-inch pieces. Wash hands and cutting board. Drain artichoke hearts, reserving liquid. Coarsely chop artichoke hearts.

Place artichoke liquid in large nonstick skillet and bring to boil over medium-high heat. Cook until most of liquid has evaporated, about 1 minute. Add chicken and garlic to skillet. Cook chicken 3 to 5 minutes or until done (internal temp 170 degrees F). Stir in artichoke hearts. Remove from heat.

Place pizza crust on baking sheet; top evenly with tomato slices. Top with chicken mixture; sprinkle with basil. Top with cheese. Bake 12 to 17 minutes or until hot and cheese is melted.

SERVING SUGGESTION: Cut pizza into wedges and serve with tossed salad. Refrigerate leftovers.

Bread Machine Pizza Dough

Ingredients

1 cup flat beer
2 tablespoons butter
2 tablespoons sugar
1 teaspoon salt
2 1/2 cups all-purpose flour
2 1/4 teaspoons yeast

Directions

Put beer, butter, sugar, salt, flour, and yeast in a bread machine in the order recommended by the manufacturer. Select Dough setting, and press Start.

Remove dough from bread machine when cycle is complete. Roll or press dough to cover a prepared pizza pan. Brush lightly with olive oil. Cover and let stand 15 minutes.

Preheat oven to 400 degrees F (200 degrees C).

Spread sauce and toppings on top of dough. Bake until crust is lightly brown and crispy on the outside, about 24 minutes.

Brick-Oven Pizza (Brooklyn Style)

Ingredients

1 teaspoon active dry yeast
1/4 cup warm water
1 cup cold water
1 teaspoon salt
3 cups bread flour

6 ounces low moisture mozzarella cheese, thinly sliced
1/2 cup no salt added canned crushed tomatoes
1/4 teaspoon freshly ground black pepper
1/2 teaspoon dried oregano
3 tablespoons extra-virgin olive oil
6 leaves fresh basil, torn

Directions

Sprinkle yeast over warm water in a large bowl. Let stand for 5 minutes to proof. Stir in salt and cold water, then stir in the flour about 1 cup at a time. When the dough is together enough to remove from the bowl, knead on a floured surface until smooth, about 10 minutes. Divide into two pieces, and form each one into a tight ball. Coat the dough balls with olive oil, and refrigerate in a sealed container for at least 16 hours. Be sure to use a big enough container to allow the dough to rise. Remove the dough from the refrigerator one hour prior to using.

Preheat the oven, with a pizza stone on the lowest rack, to 550 degrees F. Lightly dust a pizza peel with flour.

Using one ball of dough at a time, lightly dust the dough with flour, and stretch gradually until it is about 14 inches in diameter, or about as big around as the pizza stone. Place on the floured peel. Place thin slices of mozzarella over the crust, then grind a liberal amount of black pepper over it. Sprinkle with dried oregano. Randomly arrange crushed tomatoes, leaving some empty areas. Drizzle olive oil over the top.

With a quick back and forth jerk, make sure the dough will release from the peel easily. Place the tip of the peel at the back of the preheated pizza stone, and remove peel so that the pizza is left on the stone.

Bake for 4 to 6 minutes in the preheated oven, or until the crust begins to brown. Remove from the oven by sliding the peel beneath the pizza. Sprinkle a few basil leaves randomly over the pizza. Cut into wedges and serve.

White Pizza

Ingredients

1 pound Italian sausage, casings removed
1 medium onion, chopped
1/2 cup prepared Alfredo sauce
1 (12 inch) pre-baked pizza crust
1 (8 ounce) package shredded Italian cheese blend

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Crumble the sausage into a skillet over medium-high heat. Cook until evenly browned. Add onion, and cook for a few minutes. Drain excess grease, and stir in the Alfredo sauce. Spoon this mixture over the pre-baked pizza crust. Sprinkle cheese over the top.

Bake for 10 to 12 minutes in the preheated oven, until the cheese is melted. Allow to cool slightly before cutting to allow the toppings to set.

Tortilla Pizzas

Ingredients

3/4 cup mayonnaise
1/2 cup grated Parmesan cheese
1/2 cup shredded mozzarella
cheese
1/2 cup minced red onion
1/4 cup minced green bell pepper
1/4 cup minced sweet red pepper
3 garlic cloves, minced
2 teaspoons dried basil
1/4 teaspoon salt
1/8 teaspoon pepper
4 flour tortillas (7 inches)

Directions

In a bowl, combine the first 10 ingredients; mix well. Place tortillas on greased baking sheets; spread with cheese mixture. Bake at 400 degrees F for 8-10 minutes or until golden. Cut into wedges.

Pepperoni Pizza Salad

Ingredients

10 plum tomatoes, chopped
3 medium green peppers, cut into 1-inch pieces
2 cups shredded mozzarella cheese
1 (3.25 ounce) package sliced pepperoni
1 (2.25 ounce) can sliced ripe olives, drained
1/4 cup chopped onion
1/3 cup tomato juice
1/4 cup red wine vinegar or cider vinegar
1/4 cup olive or vegetable oil
1 garlic clove, minced
1/2 teaspoon dried basil
1/4 teaspoon pepper
3/4 cup seasoned salad croutons

Directions

In a large bowl, combine the tomatoes, green peppers, cheese, pepperoni, olives and onion. In a small bowl, combine the tomato juice, vinegar, oil, garlic, basil and pepper; mix well. Pour over tomato mixture and toss to coat. Cover and refrigerate for several hours. Just before serving, sprinkle with croutons.

Pizza Rolls

Ingredients

2 quarts canola oil for frying
1 egg
3 tablespoons water
1 (16 ounce) jar pizza sauce
1 (8 ounce) package sliced pepperoni
1 cup shredded mozzarella cheese
1 (14 ounce) package egg roll wrappers

Directions

Heat oil in a deep-fryer or large saucepan to 300 degrees F (150 degrees C). Whisk egg and water together in a small bowl.

Combine the pizza sauce and pepperoni in a blender or food processor. Process until pepperoni is well chopped and the sauce has thickened. Transfer sauce to a large bowl, and stir in mozzarella.

Lay out one eggroll wrapper on work surface. Place 1 tablespoon filling at the bottom center of the wrapper, leaving 1/2 inch border on each side. Lightly brush the wrapper edges with the egg mixture. Fold over both sides; roll up to encase filling in wrapper. Repeat with remaining wrappers and filling.

Deep fry pizza rolls in batches until crisp and golden brown, 5-9 minutes.

Pita Pizzas

Ingredients

1/2 pound lean ground beef
5 (6 inch) whole pita breads
1 (16 ounce) can fat-free refried beans
1 cup chunky salsa
1/2 cup shredded reduced-fat Mexican cheese blend
5 tablespoons fat free sour cream
2 green onions, sliced

Directions

In a nonstick skillet, cook beef over medium heat until no longer pink; drain. Place pitas on a baking sheet. Spread with refried beans; top with beef, salsa and cheese. Broil 4 in. from the heat for 3-5 minutes or until cheese is melted. Top with sour cream and onions.

Valentino's Pizza Crust

Ingredients

1 cup warm water (110 degrees F/45 degrees C)
1 tablespoon white sugar
2 1/4 teaspoons active dry yeast
3 tablespoons olive oil
1 teaspoon salt
2 1/2 cups all-purpose flour

Directions

Stir water, sugar and yeast together until dissolved. Add the olive oil and the salt. Stir in the flour until well blended. Let dough rest for 10 minutes.

Pat dough into pan or on to a pizza stone using fingers dipped in olive oil. If desired sprinkle basil, thyme or other seasonings on crust. Top with your favorite pizza toppings and bake for 15 to 20 minutes in a preheated 425 degree oven.

The Best Pizza Crust

Ingredients

1 1/4 teaspoons active dry yeast
2 cups bread flour
1 teaspoon salt
1 tablespoon white sugar
1 tablespoon nonfat dry milk powder
1 tablespoon margarine
1/3 cup warm water (110 degrees F/45 degrees C)

Directions

Combine flour, salt, sugar, dry milk, butter or margarine, yeast, and warm water. Gather into a ball. Turn out on a lightly floured surface, and knead until the dough is smooth. Place in a well oiled bowl, and turn to coat the surface. Cover with a damp cloth, and place in a warm spot for 2 hours.

Punch down the dough. Roll out to fit a 14 inch pizza pan. Allow to rise until doubled in size.

Bake at 375 degrees F (190 degrees C) until crust is a very light brown color. Remove from oven.

Place desired toppings on the pizza. Bake for 20 minutes, or until toppings are done.

Pizzadillas

Ingredients

4 Mission® Sundried Tomato
Basil Wraps
3/4 cup marinara sauce, prepared
2 cups shredded mozzarella
cheese
1 cup pepperoni, thinly sliced
rounds

Directions

Evenly spread 3 tablespoons of marinara on each wrap.

Sprinkle 1/2 cup of mozzarella evenly over marinara sauce on each wrap.

Layer 1/4 cup (approximately 18 slices) of sliced pepperoni over the shredded cheese on each wrap.

Fold each wrap in half forming a half moon.

Heat a 10-inch non-stick skillet over medium heat and lightly spray with non-stick spray.

Place two pizzadillas in the skillet, at a time, and cook for 3 minutes on each side until crisp and golden brown. Remove and reserve hot. Repeat for the other two pizzadillas.

Cut each pizzadilla into quarters and serve one full sliced portion to each person.

Pizza Eggs

Ingredients

3 slices leftover pizza
2 tablespoons milk
3 eggs
1 teaspoon Italian seasoning
1/8 teaspoon onion powder
salt and black pepper to taste
2 tablespoons vegetable oil

Directions

Scrape the cheese and toppings off the pizza crust, it may help to heat the pizza in the microwave. Discard the crust. Heat the toppings and milk in a small saucepan over medium heat. Stir until the topping and milk combine, it should be a soft clumpy consistency. Remove from the heat.

Heat oil in a skillet over medium heat. Whisk the eggs, Italian seasoning, onion powder, salt, and pepper in a bowl. Pour in eggs and cook without stirring for 1 minute. Add the pizza toppings to the eggs; cook, stirring constantly, until eggs reach the desired consistency.

Ham N Egg Pizza

Ingredients

1 (8 ounce) package refrigerated crescent rolls
3 eggs
2 tablespoons milk
1/8 teaspoon pepper
2 cups finely chopped fully cooked ham
1 cup frozen shredded hash brown potatoes
1 cup shredded Cheddar cheese
1/2 cup shredded Parmesan cheese

Directions

Unroll crescent roll dough and place on an ungreased 12-in. pizza pan. Press onto the bottom and 1/4 in. up the sides, sealing seams and perforations. Bake at 375 degrees F for 5 minutes.

Meanwhile, in a bowl, beat eggs, milk and pepper. Sprinkle ham, hash browns and cheddar cheese over crust. Carefully pour egg mixture over cheese. Sprinkle with Parmesan. Bake for 25-30 minutes or until eggs are completely set.

Black Bean Spinach Pizza

Ingredients

1 (10 ounce) package prebaked Italian bread shell crust
1 (15 ounce) can black beans, rinsed, drained, and mashed
1/3 cup chopped onion
2 teaspoons chili powder
1 teaspoon ground cumin
1/2 teaspoon minced garlic
1/2 cup salsa
1/2 cup frozen chopped spinach, thawed and squeezed dry
2 tablespoons minced fresh cilantro
1/2 teaspoon hot pepper sauce
1/2 cup shredded Monterey Jack cheese
1/2 cup shredded sharp Cheddar cheese

Directions

Place the crust on an ungreased 12-in. pizza pan. Combine the beans, onion, chili powder, cumin and garlic; spread over crust. Layer with salsa, spinach and cilantro. Sprinkle with hot pepper sauce and cheeses. Bake at 450 degrees F for 8-10 minutes or until golden brown.

Hot Pizza Dip by 3-A-Day, of Dairy

Ingredients

6 ounces light cream cheese
1/2 cup light sour cream
1 teaspoon oregano
1/2 cup pizza sauce
1 cup low-moisture, part-skim
Mozzarella cheese, shredded
1/4 cup diced red pepper
1/4 cup sliced green onion
1/2 cup Parmesan cheese, grated
whole wheat bread sticks or
crackers

Directions

Combine cream cheese, sour cream and oregano in bowl; stir until smooth. Spread evenly into 9-inch pie plate or quiche pan. Top with pizza sauce, shredded cheese, peppers and onions.

Bake at 350 degrees Fahrenheit for 10 minutes, or until cheese is melted. Serve with whole wheat breadsticks or crackers.

BBQ Chicken Pizza I

Ingredients

3 boneless chicken breast halves,
cooked and cubed
1 cup hickory flavored barbeque
sauce
1 tablespoon honey
1 teaspoon molasses
1/3 cup brown sugar
1/2 bunch fresh cilantro, chopped
1 (12 inch) pre-baked pizza crust
1 cup smoked Gouda cheese,
shredded
1 cup thinly sliced red onion

Directions

Preheat oven to 425 degrees F (220 degrees C). In a saucepan over medium high heat, combine chicken, barbeque sauce, honey, molasses, brown sugar and cilantro. Bring to a boil.

Spread chicken mixture evenly over pizza crust, and top with cheese and onions. Bake for 15 to 20 minutes, or until cheese is melted.

Pear and Gorgonzola Cheese Pizza

Ingredients

1 (16 ounce) package refrigerated pizza crust dough
4 ounces sliced provolone cheese
1 Bosc pear, thinly sliced
2 ounces chopped walnuts
2 1/2 ounces Gorgonzola cheese, crumbled
2 tablespoons chopped fresh chives

Directions

Preheat oven to 450 degrees F (230 degrees C).

Place pizza crust dough on a medium baking sheet. Layer with Provolone cheese. Top cheese with Bosc pear slices. Sprinkle with walnuts and Gorgonzola cheese.

Bake in the preheated oven 8 to 10 minutes, or until cheese is melted and crust is lightly browned. Remove from heat. Top with chives and slice to serve.

Barbecue Ham Pizza

Ingredients

1 1/2 teaspoons active dry yeast
3/4 cup warm water (110 degrees F/45 degrees C)
1 1/2 cups all-purpose flour
3/4 cup whole wheat flour
3 tablespoons honey
1 1/2 tablespoons olive oil
1 1/4 teaspoons salt
2 cups diced cooked ham
1/2 cup honey barbecue sauce, divided
2 tablespoons butter
1 red onion, halved and thinly sliced
1 clove garlic, minced
1 (8 ounce) can pineapple tidbits, drained
2 cups mozzarella cheese, shredded
1/2 cup shredded Gouda cheese

Directions

In a large bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

Add the all purpose flour, whole wheat flour, honey, olive oil and salt to the yeast mixture; stir well to combine. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough and turn it out onto a lightly floured surface. Roll the dough out into a 14 inch diameter circle and place on a 14 inch pizza pan which has been lightly dusted with cornmeal or lightly oiled. Cover with plastic wrap and set aside.

Preheat oven to 450 degrees F (230 degrees C). In a small bowl, combine ham and 2 tablespoons barbecue sauce; set aside.

Melt butter in a medium saute pan over medium heat. Saute onions and garlic in butter, stirring occasionally, until onions are brown and caramelized, about 15 minutes. Remove from heat and stir in ham and pineapple.

Spread remaining 6 tablespoons barbecue sauce over pizza dough. Top with half of the cheeses. Spread on ham mixture. Top with remaining cheese.

Bake in heated oven for 15 to 18 minutes, until crust is lightly browned and cheese completely melted. Let pizza sit for 5 minutes before slicing.

Pizza Sauce II

Ingredients

1/4 cup olive oil
1 cup minced onion
1/4 teaspoon onion powder
2 cloves garlic, minced
2 tablespoons dried oregano
2 (6 ounce) cans tomato paste
2 (15 ounce) cans tomato sauce

Directions

Heat oil in a medium saucepan over medium heat. Saute onion, onion powder, garlic and oregano until clear. Stir in tomato paste and tomato sauce; reduce heat to low and simmer for 15 minutes. Let cool and spread over prepared pizza crust.

Chicken and Stir-Fry Vegetable Pizza

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1 (12 inch) Italian bread shell
1 tablespoon vegetable oil
3 cups frozen vegetables
1/8 teaspoon garlic powder
1 (10 ounce) package refrigerated cooked chicken strips
1 cup shredded Cheddar cheese
Dried oregano leaves or crushed red pepper

Directions

Spread soup over shell to within 1/4 inch of edge. Bake at 450 degrees F. for 5 minutes.

Heat oil in skillet. Add vegetables and garlic and cook until tender-crisp.

Spoon vegetables on pizza. Top with chicken and cheese. Sprinkle with oregano. Bake for 5 minutes or until cheese melts.

Goat Cheese Arugula Pizza - No Red Sauce!

Ingredients

1 unbaked pizza crust
6 tablespoons prepared pesto sauce
3 roma tomatoes, thinly sliced
1 (8 ounce) package seasoned goat cheese
2 cloves garlic, peeled and thinly sliced
1 cup fresh arugula
1 teaspoon olive oil

Directions

Preheat oven according to pizza package instructions.

Dab pesto onto the center of the pizza base, and spread toward the outer edges. Cut the goat cheese into thin coins, and spread or crumble across the pizza. Arrange tomato slices over goat cheese. Sprinkle with garlic. Brush the crust edges lightly with olive oil.

Place pizza directly on preheated oven rack. Bake for 5 to 10 minutes, or until the crust edges are golden.

After taking pizza out of the oven, allow to cool for a few minutes so that the cheese has time to set. After a couple of minutes, cover the pizza with a few handfuls of arugula. Cut, serve, and enjoy!

Southwestern Pizza

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1/2 cup Pace® Chunky Salsa
1 1/2 cups cubed cooked turkey
1 (12 inch) prepared pizza crust

Directions

Heat the oven to 450 degrees F. Stir the soup, salsa and turkey in a medium bowl.

Spread the turkey mixture on the pizza crust to within 1/2-inch of the edge.

Bake for 10 minutes or until the turkey mixture is hot and bubbling. Cut the pizza into 8 slices.

Pesto Chicken Pizzas

Ingredients

1 cup minced fresh cilantro
1 cup minced fresh parsley
1/3 cup chopped walnuts
1/3 cup grated Parmesan cheese
2 garlic cloves
1/4 cup olive or vegetable oil
8 (6 inch) flour tortillas
1 cup diced cooked chicken
2 cups diced tomatoes
1 (2.25 ounce) can sliced ripe olives, drained
1/2 cup shredded mozzarella cheese
1/2 cup shredded Cheddar cheese

Directions

For pesto, combine the first five ingredients in a blender or food processor; cover and process until smooth. While processing, add oil in a steady stream.

Place tortillas on two ungreased baking sheets. Spread each with about 1 tablespoon pesto. Sprinkle with chicken, tomatoes, olives and cheese. Bake at 450 degrees F for 5-8 minutes or until cheese is melted.

Quick and Easy Pizza Crust

Ingredients

1 (.25 ounce) package active dry yeast
1 teaspoon white sugar
1 cup warm water (110 degrees F/45 degrees C)
2 1/2 cups bread flour
2 tablespoons olive oil
1 teaspoon salt

Directions

Preheat oven to 450 degrees F (230 degrees C). In a medium bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.

Stir in flour, salt and oil. Beat until smooth. Let rest for 5 minutes.

Turn dough out onto a lightly floured surface and pat or roll into a round. Transfer crust to a lightly greased pizza pan or baker's peel dusted with cornmeal. Spread with desired toppings and bake in preheated oven for 15 to 20 minutes, or until golden brown. Let baked pizza cool for 5 minutes before serving.

Garlic Lover's Pizza Crust for the Bread Machine

Ingredients

6 fluid ounces lukewarm water
2 tablespoons olive oil
3 cloves garlic, minced
2 cups bread flour
1 teaspoon white sugar
1/2 teaspoon salt
2 teaspoons active dry yeast

Directions

Place the ingredients into the pan of a bread machine in the order recommended by the manufacturer. Close the lid, select the Dough cycle, and press Start.

When the machine signals the end of the cycle, remove the dough and knead into a tight ball on a lightly floured surface. Let rest for about 15 minutes.

Preheat the oven to 400 degrees F (200 degrees C). Stretch the dough out to fit your desired pizza pan. Let rise for about 20 minutes for a thicker crust.

Top with sauce, cheese and desired pizza toppings. Bake for 10 to 20 minutes in the preheated oven, or until the crust is lightly browned on the bottom when you lift up to take a peek.

Olympic Rings Fruit Pizza

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup shortening
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
3 (1 ounce) squares semisweet
chocolate, melted and cooled
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup baking cocoa
1/4 teaspoon salt
1 (8 ounce) package cream
cheese, softened
1/2 cup confectioners' sugar
2 cups whipped topping
1/2 cup fresh blueberries
1/2 cup fresh blackberries
1/2 cup diced fresh strawberries
1/2 cup pineapple tidbits, drained
1 large kiwifruit, peeled and
chopped

Directions

In a mixing bowl, cream butter, shortening and sugars. Beat in the egg, melted chocolate and vanilla; mix well. Combine the flour, cocoa and salt; gradually add to creamed mixture. Cover and refrigerate for 30 minutes.

Place waxed paper over a 15-in. x 10-in. baking sheet without sides. Shape dough into a flattened rectangle and place on prepared baking sheet. Cover dough with waxed paper; roll dough to within 1/4 in. of edges of baking sheet. Remove top sheet of waxed paper; invert dough onto another greased baking sheet. Remove remaining waxed paper.

Using a 4-1/2-in. diameter plate or bowl and a knife, trace three touching circles along a long side of the dough. Trace two more circles centered below and overlapping upper circles by 1 in. Cut around outer edges of the rings; remove dough around rings and use to make cookies if desired. Bake rings at 350 degrees F for 14-16 minutes. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and confectioners' sugar until smooth. Add whipped topping; mix well. Transfer cooled crust to a serving platter. Spread with frosting. On top rings, from left to right, place blueberries, blackberries and strawberries. Place pineapple and kiwi on lower rings. Store in the refrigerator.

Wonder Kids Mini Pizzas

Ingredients

4 slices Wonder® Classic White Sandwich Bread
4 tablespoons pizza sauce
1/4 cup shredded Parmesan cheese
1/2 cup shredded mozzarella cheese or pizza blend cheese

Directions

Preheat oven to 425 degrees F. Line a baking sheet with aluminum foil.

Flatten the center of each slice of bread using the back of a large spoon; do not flatten the crusts. Arrange bread in a single layer on foil-lined baking sheet. Bake 5 to 6 minutes or until lightly toasted.

Spoon 1 tablespoon pizza sauce into the center of each slice of bread, spreading to cover the center area evenly. Sprinkle 1 tablespoon Parmesan over the sauce. Top with about 2 tablespoons shredded Mozzarella cheese. Bake 5 minutes or until cheese is melted.

Basic Beef Pizza

Ingredients

1 pound ground beef
1/2 teaspoon salt
1/4 teaspoon celery salt
1/4 teaspoon pepper
1 (1 pound) loaf frozen bread
dough, thawed
1 cup pizza sauce
2 cups shredded mozzarella
cheese

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Add salt, celery salt and pepper; set aside. On a floured surface, roll dough into a 13-in. circle. Press onto the bottom and up the sides of a greased 12-in. pizza pan. Spread sauce over crust to within 1/2 in. of edge. Top with cheese and beef mixture. Bake at 350 degrees F for 20-25 minutes or until crust is golden and cheese is melted.

Turkey Pizza

Ingredients

20 ounces turkey Italian sausage links
1 teaspoon olive oil
2 (10 ounce) containers refrigerated pizza crust
1 (15 ounce) can pizza sauce
1 cup sliced red onion
1 (14 ounce) can water-packed artichoke hearts, rinsed, drained and chopped
2 large tomatoes, sliced
2 cups shredded Italian cheese blend

Directions

In a large skillet, cook sausage in oil over medium heat for 8-10 minutes or until no longer pink. Cut into 1/4-in. slices.

Press pizza dough into a greased 15-in. x 10-in. x 1-in. baking pan, building up edges slightly; seal seam. Prick dough thoroughly with a fork. Bake at 400 degrees F for 8 minutes or until lightly browned.

Spread with pizza sauce; top with sausage, onion, artichokes and tomatoes. Sprinkle with cheese. Bake for 15-20 minutes or until crust is golden brown.

Chicago Style Stuffed Pizza

Ingredients

2 teaspoons white sugar
1 cup warm water (110 degrees F/45 degrees C)
1 teaspoon active dry yeast
3 cups unbleached all-purpose flour, divided
1/2 cup warm water (110 degrees F/45 degrees C)
1/2 cup yellow cornmeal
1 1/2 teaspoons salt
2 tablespoons olive oil
1/4 pound spicy Italian sausage - browned, drained and crumbled
9 ounces shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1/3 cup diced pepperoni
1/4 cup chopped onion
1/8 cup chopped green bell pepper
1 teaspoon dried oregano
3 cloves garlic, sliced
1/2 cup tomato sauce

Directions

To Make Dough: In a small bowl, dissolve sugar in 1 cup warm water; in a separate small bowl combine the yeast, 1/2 cup flour, and 1/2 cup warm water. Mix together and let rest in bowl for about 20 minutes, until foamy.

Meanwhile, in a medium bowl mix together remaining 2 1/2 cups flour with cornmeal and salt; remove half of this mixture from bowl and stir 1 cup sugar water into bowl. When well mixed, return second half of flour/cornmeal mixture to bowl and mix all together; then stir in yeast mixture. Knead dough on a lightly floured surface until smooth and elastic, about 8 to 12 minutes. Place dough in a lightly oiled bowl and cover with plastic wrap. Let rise until doubled in volume.

Preheat oven to 450 degrees F (230 degrees C). To Make Stuffing: In a large bowl combine the sausage, mozzarella cheese, Parmesan cheese, pepperoni, onion, bell pepper, oregano and garlic. Mix well.

Press half of the dough in the bottom and up the sides of a lightly greased deep dish pan. Bake crust in preheated oven for 4 minutes, then add the stuffing mixture to the bottom crust and cover with top crust; seal edges together with fingers, and trim excess. Slit top crust to allow steam to vent during baking; top with tomato sauce.

Bake on lower rack at 450 degrees F (230 degrees C) for 45 minutes, or until crust is golden brown. Remove from oven and allow to cool for 5 minutes, then cut and serve.

Basil Goat Cheese Pizza

Ingredients

1 (1 pound) loaf frozen white bread dough, thawed
1 tablespoon olive oil
salt to taste
1/2 teaspoon ground black pepper
1 sprig fresh basil, chopped
1 1/2 teaspoons minced fresh rosemary
3/4 cup Italian tomato sauce
4 ounces crumbled goat cheese
2 sprigs fresh basil, chopped

Directions

Allow dough to rise in a covered bowl until doubled in bulk.

Preheat oven to 425 degrees F (220 degrees C).

Roll the dough on a floured surface into a 15-inch circle. Roll the edges towards the center to form a crust, leaving a 12-inch circle. Brush the entire crust generously with olive oil, and sprinkle with salt, pepper, 1 sprig of chopped basil, and rosemary. Bake in preheated oven until the crust begins to turn golden, 8 to 10 minutes.

Spread the crust with tomato sauce. Sprinkle with 2 sprigs of chopped basil and goat cheese. Bake in preheated oven until the crust is brown, and the pizza has heated through, about 8 more minutes.

Pizza by the Yard

Ingredients

1 pound lean ground beef
1/2 cup sliced ripe olives
1/2 cup chopped onion
1/2 cup grated Parmesan cheese
1 (6 ounce) can tomato paste
1 teaspoon dried oregano
1 teaspoon salt
1/8 teaspoon pepper
1 loaf French bread, halved
lengthwise
3 medium tomatoes, sliced
2 cups shredded mozzarella
cheese

Directions

In a bowl, combine the uncooked beef, olives, onion, Parmesan cheese, tomato paste, oregano, salt and pepper. Spread to the edges of the cut surface of the bread.

Broil 6 in. from the heat for 8-10 minutes or until the meat is fully cooked. Top with tomatoes and cheese. Broil 2-3 minutes more or until cheese is melted. Serve immediately.

Potato Pizza

Ingredients

2 cups instant mashed potato flakes
1 (8 ounce) package shredded Cheddar cheese, divided
1 (3 ounce) jar real bacon bits
1 bunch green onions, chopped
1 (10 ounce) can pizza crust dough
1/2 cup sour cream

Directions

Preheat the oven to 425 degrees F (200 degrees C). Prepare instant mashed potatoes according to package directions. Stir in half of the Cheddar cheese, bacon bits, and green onions.

Cut the pizza crust dough in half, and spread into the bottom of two 8-inch round pans. Bake for 4 minutes in the preheated oven, until about halfway done. Spoon the potato mixture over each crust. Sprinkle remaining Cheddar cheese over the top.

Bake for an additional 5 minutes in the preheated oven, until crust is golden, and cheese is melted. Let cool for 5 minutes before slicing and serving. Top with sour cream to taste.

Hot Pizza Dip

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 teaspoon dried oregano
1/2 teaspoon dried parsley
1/4 teaspoon dried basil
1 cup shredded mozzarella cheese
1 cup grated Parmesan cheese
1 cup pizza sauce
2 tablespoons chopped green bell pepper
2 ounces pepperoni sausage, chopped
2 tablespoons sliced black olives

Directions

In a small bowl, mix together the cream cheese, oregano, parsley, and basil.

Spread mixture in the bottom of a 9 inch pie plate, or a shallow microwave-safe dish. Sprinkle 1/2 cup of the mozzarella cheese and 1/2 cup of the Parmesan cheese on top of the cream cheese mixture. Spread the pizza sauce over all. Sprinkle with remaining cheese, then top with green pepper, pepperoni and olive slices. Cover, and microwave for 5 minutes. Serve hot.

Slumber Party Pizza

Ingredients

1 (14 ounce) package pre-baked Italian bread shell crust
3 cups shredded cooked chicken
1 cup barbecue sauce
1 cup shredded mozzarella cheese
1/2 cup shredded Cheddar cheese
Minced fresh parsley

Directions

Place the crust on a 14-in. pizza pan. Combine the chicken and barbecue sauce; spread over crust. Sprinkle with cheeses. Bake at 450 degrees F for 8-10 minutes or until cheese is melted. Sprinkle with parsley.

Pronto Mini Pizzas

Ingredients

1 pound ground beef or turkey
1 cup sliced fresh mushrooms
1/2 cup chopped green pepper
1/2 cup chopped onion
2 garlic cloves, minced
1 (8 ounce) can tomato sauce
1 teaspoon fennel seed
1/2 teaspoon salt
1/2 teaspoon dried oregano
4 pita breads
1 cup shredded mozzarella
cheese

Directions

In a skillet, cook the meat, mushroom, green pepper, onion and garlic until the meat is browned and the vegetables are tender; drain. Stir in tomato sauce, fennel, salt and oregano. Simmer for 1-2 minutes. meanwhile, warm pitas in microwave. Top each with meat mixture; sprinkle with cheese. Microwave or broil until cheese is melted. Cut into quarters.

Pizza Stix

Ingredients

1 (14 ounce) package egg roll wrappers
24 (1 ounce) pieces string cheese
25 (4 ounce) packages sliced pepperoni sausage, cut into strips
1 (6 ounce) can sliced mushrooms, drained
2 tablespoons minced garlic
2 cups oil for frying, or as needed
1 (14 ounce) jar marinara sauce

Directions

Lay out the egg roll wrappers one at a time. Place one piece of string cheese in the center near the edge, then arrange some pepperoni, sliced mushrooms and garlic around the cheese. Roll up the string cheese a little, fold in the sides, then continue to roll up, and seal the edge by moistening with water. Repeat with remaining wrappers, cheese and fillings.

Heat oil in a large heavy skillet, or deep fryer to 365 degrees F (185 degrees C). Fry enough to fit loosely in the pan, turning once after about 5 minutes. Continue to fry for 3 to 5 more minutes or until golden brown. Drain on paper towels.

Warm the marinara sauce in a serving bowl in the microwave. Serve Pizza Stix on a platter with the bowl of sauce for dipping.

Peanut Butter and Jelly Pizza

Ingredients

1 whole-wheat or multi-grain
English muffin
2 tablespoons JIF® Creamy
Reduced Fat Peanut Spread
2 tablespoons SMUCKER'S®
Strawberry Low Sugar Preserves
8 banana slices
SMUCKER'S® Hot Fudge Sugar
Free Ice Cream Topping
Flaked or shredded coconut
(optional)

Directions

Split and toast English Muffin. Spread peanut butter on both sides of the muffin. Spread or squeeze fruit spread over peanut butter.

Top with banana slices. Drizzle with warmed hot fudge topping to taste. Sprinkle with coconut, if desired.

Pizza Dogs

Ingredients

1 (14 ounce) jar pizza sauce
15 slices pepperoni, chopped
1 1/2 cups shredded mozzarella
cheese
12 hot dog buns, split
12 hot dogs, cooked

Directions

In a saucepan, combine pizza sauce and pepperoni; heat through. Stir in the cheese until melted. Spoon about 2 tablespoons into each bun; top with a hot dog.

Pasta Pizzaz

Ingredients

1 pound farfalle (bow tie) pasta
1/3 cup olive oil
1 clove garlic, chopped
1/4 cup butter
2 small zucchini, quartered and sliced
1 onion, chopped
1 tomato, chopped
1 (8 ounce) package mushrooms, sliced
1 tablespoon dried oregano
1 tablespoon paprika
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add farfalle pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, melt the butter with the olive oil and saute the garlic, zucchini, onion tomato, mushrooms, oregano, paprika, salt and pepper for 15 to 20 minutes. Combine the pasta and sauteed vegetables and toss.

Make-Ahead Pizza Meat Loaves

Ingredients

1 (26 ounce) jar Prego®
Traditional Italian Sauce
1 1/2 pounds ground beef
1 1/2 cups Pepperidge Farm®
Herb Seasoned Stuffing
2 eggs, beaten
1 medium onion, chopped
1/4 cup chopped green peppers
1 teaspoon dried oregano leaves,
crushed
4 ounces mozzarella cheese,
sliced

Directions

Mix 3/4 cup pasta sauce, beef, stuffing, eggs, onion, pepper and oregano thoroughly and shape firmly into 6 loaves, placing 1 piece of cheese in center of each loaf. Place loaves in baking pan.

Bake at 400 degrees F. for 30 min. or until meat loaves are done. Cool slightly. Wrap and refrigerate up to 3 days. Cover and refrigerate remaining pasta sauce.

Place meat loaves and remaining pasta sauce in skillet. Cover and heat through.

Shrimp Artichoke Heart Pizza

Ingredients

1 (12 inch) prepared pizza crust
1 cup CONTADINAB® Original
Pizza Sauce
1 1/2 cups shredded mozzarella
cheese, divided
1 cup cooked, medium shrimp
3/4 cup marinated artichoke
hearts, drained and sliced
1/2 cup sliced red bell pepper
2 tablespoons chopped fresh
parsley

Directions

Spread pizza sauce over crust to within 1 inch of edge.

Sprinkle with half of cheese; top with shrimp, artichoke hearts, bell pepper and remaining cheese.

Bake according to pizza crust package directions or until crust is crisp and cheese is melted. Sprinkle with parsley.

Pizza Carbonara

Ingredients

1 (10 ounce) can refrigerated pizza crust
1/3 cup finely chopped onion
2 garlic cloves, minced
1 tablespoon butter or margarine
1 tablespoon all-purpose flour
1/8 teaspoon white pepper
1 cup milk
1/4 teaspoon chicken bouillon granules
1/4 cup grated Parmesan cheese
1/2 pound sliced bacon, cooked and crumbled
1 1/2 cups shredded Monterey Jack cheese
3 green onions, thinly sliced

Directions

Unroll pizza crust. Press onto a greased 12-in. pizza pan; build up edges slightly. Prick dough thoroughly with a fork. Bake at 425 degrees F for 7-10 minutes or until lightly browned. Meanwhile, in a saucepan, saute onion and garlic in butter until tender. Stir in flour and pepper until blended. Gradually add milk and bouillon.

Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; stir in Parmesan cheese. Spread over hot crust. Sprinkle with bacon, Monterey Jack cheese and green onions. Bake at 425 degrees F for 8-12 minutes or until cheese is melted. Let stand for 5 minutes before cutting.

Toaster Oven Pizza

Ingredients

1 bagel, sliced in half
1/2 cup tomato sauce
1/4 cup shredded mozzarella cheese
1 small onion, sliced into rings
1 green bell pepper, chopped
1 (8 ounce) package sliced pepperoni sausage

Directions

Spread bottom bagel half with tomato sauce; add cheese, onion, bell pepper and pepperoni. Place other half of bagel on top.

Preheat toaster oven to 425 degrees F (220 degrees C).

Place bagel in preheated toaster oven and toast about 10 minutes, or until bagel is golden brown.

Lemon Blueberry Pizza

Ingredients

1 (18 ounce) package refrigerated
sugar cookie dough
1 (8 ounce) package cream
cheese, softened
2 tablespoons sugar
1 (6 ounce) container lemon
yogurt
2 cups fresh blueberries

Directions

Press cookie dough onto an ungreased 12-in. pizza pan. Bake at 350 degrees F for 12-15 minutes or until golden brown. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and sugar until smooth; stir in yogurt. Spread over crust to within 1/2 in. of edges. Sprinkle with blueberries. Cut into wedges. Refrigerate leftovers.

Sweet Potato and Curried Red Lentil Pizza

Ingredients

3/4 cup dry red lentils
1 1/2 cups water
1 tablespoon olive oil
2 cloves garlic, minced
1 small onion, chopped
1/2 small eggplant, diced
1 (1 pound) sweet potato, cubed
1 (14.5 ounce) can Italian-style diced tomatoes, undrained
1 teaspoon ground ginger
1 1/2 teaspoons curry powder
1 tablespoon ground cumin
salt and pepper to taste
1 (12 inch) thin prebaked whole wheat pizza crust
1/4 cup grated Romano cheese

Directions

Combine the lentils and water in a small saucepan. Bring to a boil, then cover and simmer over low heat for about 20 minutes, or until tender. Drain, and set aside.

Preheat the oven to 375 degrees F (190 degrees C). Spray a pizza pan with non-stick cooking spray.

Heat oil in a skillet over medium heat. Stir in garlic and onions; cook until soft and slightly browned. Stir in eggplant and sweet potato. Pour in about 1/2 cup of liquid from canned tomatoes. Simmer until juices are absorbed.

Stir in tomatoes, ginger, curry powder, cumin, salt, and pepper; simmer until sweet potato begins to soften, about 15 to 20 minutes. (If juices cook off before potatoes are fully cooked, stir in a small amount of water, and cover.)

Place pizza crust on pizza pan. Spread the lentils evenly across the surface of the crust out to the edges. Spread sweet potato mixture evenly on top, and sprinkle with cheese.

Bake in a preheated oven until the edges are browned, about 10 to 13 minutes.

Julie's Pizza Cookie

Ingredients

1/2 cup packed brown sugar
1/4 cup white sugar
1/2 cup butter, softened
1 teaspoon vanilla extract
1 egg
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1 cup mini semi-sweet chocolate chips
1 cup sweetened whipped cream
1/4 cup chopped walnuts
1/4 cup flaked coconut
1/2 cup candy-coated milk chocolate pieces

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the brown sugar, white sugar, and butter until smooth. Mix in egg and vanilla. Combine the flour and baking soda; stir into the batter. Dough will be stiff. Mix in mini chocolate chips. Spread or pat dough onto an ungreased 12 inch pizza pan or cookie sheet.

Bake for 15 minutes in the preheated oven, or until golden brown; let cool.

Just before serving, spread cookie with whipped cream. Sprinkle with nuts, coconut and chocolate candies. Cut into wedges. Refrigerate any remaining pizza cookie.

Pizza Potatoes

Ingredients

1 (5.5 ounce) package scalloped potato mix
1 (14.5 ounce) can Italian stewed tomatoes
1 1/2 cups water
1/4 teaspoon dried oregano
1 (3.25 ounce) package sliced pepperoni
1 cup shredded mozzarella cheese

Directions

Combine the potatoes and contents of sauce mix in a greased 1 -1/2-qt. baking dish. In a saucepan, bring tomatoes, water and oregano to a boil. Pour over potatoes. Top with pepperoni. Bake, uncovered, at 375 degrees F for 50-60 minutes or until the potatoes are tender. Sprinkle with cheese. Bake 5-10 minutes longer or until cheese is melted.

Quick Pizza Sandwiches

Ingredients

1 (8 ounce) package refrigerated
crescent rolls
4 slices mozzarella cheese
4 teaspoons tomato paste
1/2 teaspoon dried oregano

Directions

Preheat oven to 350 degrees F (175 degrees C).

Unwind the roll dough, and separate into 4 rectangles. Pinch together perforations to seal. Place 2 rectangles on a 9x13 inch baking sheet. Moisten edges of rectangles with water. Place 2 slices mozzarella on each rectangle. Top each with 2 teaspoons tomato paste. Sprinkle each with 1/4 teaspoon oregano. Cover each with remaining dough. Press the edges firmly with a fork to seal.

Bake in the preheated oven 10 to 12 minutes, or until golden brown.

Mini Pizza-dillas

Ingredients

4 MissionB® Kid Size Flour
Tortillas with Edible DisneyB®
Tortilla Decals
4 tablespoons marinara sauce
1 cup mozzarella cheese,
shredded
1/2 cup pepperoni, sliced

Directions

Spread 2 tablespoons of marinara sauce on two tortillas. Then sprinkle with 1/2 cup shredded cheese and 1/2 cup pepperoni.

Optional: Instead of pepperoni, add 1/2 cup sliced veggies (mushrooms, black olives), sliced or 1/2 cup cooked chicken, chopped.

Place other two tortillas on top and press down slightly.

This step should involve an adult. Place quesadilla in a warmed skillet until cheese melts and tortilla is golden brown.

Flip quesadilla over to evenly brown other side.

Remove from skillet and allow pizza quesadilla to cool slightly.

Cut each pizza quesadilla into quarters.

Place Edible DisneyB®Decals on Tortillas and enjoy (instructions on back of Mission Kid Size Tortilla package).

Greek Pizza with Spinach, Feta and Olives

Ingredients

1/2 cup mayonnaise
4 cloves garlic, minced
1 cup crumbled feta cheese,
divided
1 (12 inch) pre-baked Italian pizza
crust
1/2 cup oil-packed sun-dried
tomatoes, coarsely chopped
1 tablespoon oil from the sun-
dried tomatoes
1/4 cup pitted kalamata olives,
coarsely chopped
1 teaspoon dried oregano
2 cups baby spinach leaves
1/2 small red onion, halved and
thinly sliced

Directions

Adjust oven rack to lowest position, and heat oven to 450 degrees. Mix mayonnaise, garlic and 1/2 cup feta in a small bowl. Place pizza crust on a cookie sheet; spread mayonnaise mixture over pizza, then top with tomatoes, olives and oregano. Bake until heated through and crisp, about 10 minutes.

Toss spinach and onion with the 1 Tb. sun-dried tomato oil. Top hot pizza with spinach mixture and remaining 1/2 cup feta cheese. Return to oven and bake until cheese melts, about 2 minutes longer. Cut into 6 slices and serve.

Spaghetti Pizza Lasagna

Ingredients

1 pound spaghetti
1 pound lean ground beef
1 cup milk
2 eggs, beaten
salt and pepper to taste
1 (32 ounce) jar pasta sauce
1 teaspoon dried oregano
1 teaspoon garlic powder
1 tablespoon dried minced onion
1 (8 ounce) package sliced pepperoni sausage
3 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, cook beef until brown; drain.

Beat milk and eggs together until well combined; season with salt and pepper. Place pasta in a 9x13 inch baking dish. Pour milk mixture evenly over pasta. Pour pasta sauce over that. Distribute beef evenly over pasta sauce and sprinkle with oregano, garlic powder, minced onion and pepperoni slices. Top with shredded cheese.

Bake in preheated oven until hot and bubbly, 30 minutes.

Strawberry Pizza

Ingredients

1 cup all-purpose flour
1/2 cup confectioners' sugar
1/2 cup butter, melted
1 (8 ounce) package cream cheese, softened
1/2 cup white sugar
2 1/2 cups strawberries, sliced
1/2 (2 ounce) package strawberry Danish dessert mix (e.g. Junket)
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together flour and confectioners' sugar. Stir in melted butter. Press mixture evenly into a 12 inch pizza pan.

Bake in preheated oven for 15 minutes. Allow to cool.

In a small mixing bowl, beat together cream cheese and white sugar until smooth. Spread over cooled crust. Arrange strawberries over cream cheese layer.

Combine custard mix and water in a small saucepan. Bring to a boil while stirring frequently. Boil and stir 1 minute. Pour mixture over strawberry layer. Chill before serving.

Cheddar Chipotle Bread on a Pizza Stone

Ingredients

1 tablespoon active dry yeast
3 cups warm water
1 teaspoon white sugar
9 cups all-purpose flour
1 tablespoon salt
1/2 (7 ounce) can chipotle peppers in adobo sauce
1 (8 ounce) package cream cheese, softened
1 pound Cheddar cheese, cubed
1/2 cup grated Parmesan cheese
1/4 cup cornmeal for dusting

Directions

Sprinkle the yeast over 3 cups of warm water in a small bowl and stir in the sugar. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam.

Combine 4 cups of flour and the salt in a large bowl. Stir in the yeast to form a soft dough. Set aside for 15 minutes to let the flour absorb the liquid. Add the flour 1 cup at a time, mixing until the dough is very smooth. (If the dough is too stiff to mix by hand, turn it out onto a lightly floured surface and knead in the remaining flour.) Let the dough rest for an additional 15 minutes.

Seed the chiles, if desired, and puree the chipotle peppers in adobo. Cut the softened cream cheese into cubes. Knead the chipotle puree, cubed cream cheese, Cheddar cheese, and the grated Parmesan cheese into the dough until fully incorporated.

Place the dough in an oiled bowl and turn to coat. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C)) until doubled in volume, about 40 minutes. Punch the dough down and knead it a few times. Cover and let rise again until doubled, about 30 minutes.

Place a pizza stone in the oven on a middle rack. Preheat the oven to 450 degrees F (230 degrees C). Lightly dust a pizza peel or the back of a baking tray with cornmeal.

Use a serrated knife to divide the dough into four equal pieces. Shape the loaves into round balls, and place the balls on the cornmeal-dusted peel. Cover with a damp cloth and let rise for 10-20 minutes.

Slide the loaves off the peel or baking sheet onto the hot baking stone and bake until the bread is golden and the loaves sound hollow when tapped on the bottom, about 20 to 30 minutes.

Makeover Fruit Pizza

Ingredients

1 cup all-purpose flour
1/4 cup confectioners' sugar
1/2 cup cold butter
1 (8 ounce) package reduced fat cream cheese
1/3 cup sugar
1 teaspoon vanilla extract
2 cups halved fresh strawberries
1 (11 ounce) can mandarin oranges in light syrup, drained
1 cup fresh blueberries
GLAZE:
5 teaspoons cornstarch
1 1/4 cups unsweetened pineapple juice
1 teaspoon lemon juice

Directions

In a large bowl, combine flour and confectioners' sugar. Cut in butter until crumbly. Press onto an ungreased 12-in. pizza pan. Bake at 350 degrees F for 10-12 minutes or until very lightly browned. Cool on a wire rack.

In a small mixing bowl, beat cream cheese, sugar and vanilla until smooth. Spread over crust. Arrange the strawberries, oranges and blueberries on top.

For glaze, in a small saucepan, combine the cornstarch, pineapple juice and lemon juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Cool slightly. Drizzle over fruit. Refrigerate until chilled.

Breakfast Pepperoni Pizza

Ingredients

- 2 eggs
- 1 green onion, chopped
- 2 teaspoons water
- 1 teaspoon butter
- 1 (7 inch) prebaked Italian bread shell crust
- 1/3 cup shredded Cheddar cheese
- 1/4 cup pizza sauce
- 12 slices pepperoni sausage

Directions

In a small bowl, whisk the eggs, onion and water. In a small skillet, heat butter until hot. Add egg mixture; cook and stir over medium heat until eggs are partially set.

Place the crust on an ungreased baking sheet. Sprinkle with about 2 tablespoons cheese and drizzle with about 2 tablespoons pizza sauce. Top with scrambled egg mixture. Drizzle with remaining pizza sauce; sprinkle with remaining cheese. Top with pepperoni. Bake at 400 degrees F for 10-12 minutes or until crust is slightly crisp. Let stand for 5 minutes before serving.

Barbecued Chicken Pizza

Ingredients

1 medium onion, halved and thinly sliced
1 small green pepper, julienned
1 small sweet red pepper, julienned
2 tablespoons vegetable oil
1 (6.5 ounce) package pizza crust mix
1 cup barbecue sauce
2 cups shredded cooked chicken
2 cups shredded Cheddar cheese

Directions

In a large skillet, saute onion and peppers in oil until tender; set aside. Prepare pizza dough according to package directions. With floured hands, press onto a greased 12-in. pizza pan. Spread barbecue sauce to within 1 in. of edges.

Layer with chicken, onion mixture and cheese. Bake at 450 degrees F for 18-22 minutes or until cheese is melted and crust is golden brown.

Leek and Turkey Pizza

Ingredients

2 medium leeks, white portion only, sliced
2 teaspoons olive oil
2 Italian turkey sausage links, casings removed
1 (12 inch) pre-baked Italian bread shell crust
1/2 cup pizza sauce
1/4 cup thinly sliced red onion
1/2 cup shredded mozzarella cheese

Directions

In a large nonstick skillet, cook the leeks in oil over medium heat for 4-5 minutes or until lightly browned, stirring occasionally. Remove and set aside. Crumble sausage into the same skillet. Cook over medium heat until no longer pink; drain.

Place the crust on an ungreased baking sheet or 12-in. pizza pan. Spread with pizza sauce; top with leeks, sausage, onion and cheese. Bake at 450 degrees F for 10 minutes or until cheese just begins to brown.

Pineapple Pizzas

Ingredients

1/2 pound ground Italian sausage
1/2 teaspoon garlic salt
1/4 teaspoon dried oregano
1 cup crushed pineapple, drained
4 English muffins, split
1 (6 ounce) can tomato paste
1 (8 ounce) package shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking sheet.

Place ground Italian sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Remove from heat.

Drain sausage, and mix in garlic salt, oregano and crushed pineapple.

Arrange English muffin halves in a single layer on the prepared baking sheet. Spread with tomato paste. Layer with the Italian sausage mixture. Top with mozzarella cheese.

Bake in the preheated oven 10 to 15 minutes, or until cheese is melted and lightly browned.

Korean Pizza

Ingredients

2 cups all-purpose flour
2 eggs
4 cups water
1/2 teaspoon salt
1 shallot, chopped
1 green onion, chopped

1/2 cup minced crabmeat
1/2 cup chopped cooked pork
1/2 cup diced firm tofu
1 cup bean sprouts
1 cup frozen mixed vegetables, thawed
1/2 cup shredded cabbage
4 teaspoons canola oil

1/4 cup soy sauce
2 tablespoons rice vinegar
1 tablespoon sesame oil
1 chile pepper, chopped (optional)

Directions

In a large bowl, mix together the flour, eggs, water and salt. It will be very watery, as the pizza is like a crepe. Stir in the crabmeat, pork, tofu, bean sprouts, mixed vegetables, and cabbage until well blended.

Heat some of the oil in a large skillet over medium heat. Your pizzas will be the size of your skillet. Spoon in enough of the vegetable batter to cover the bottom of the pan. Cook for about 8 minutes, or until the underside is golden brown. Flip, and cook until browned on the other side, about 3 minutes. The edges should be crispy. Repeat with remaining batter. Serve pizzas with dipping sauce.

To make the dipping sauce, mix together the soy sauce, rice vinegar, sesame oil and chile pepper in a sealable container. Seal, and shake until well blended. Shake again just before serving.

Summer Squash Pizza Crust

Ingredients

4 cups finely shredded zucchini or yellow summer squash
3/4 cup all-purpose flour
3/4 cup grated Parmesan cheese
1/2 cup shredded mozzarella cheese
2 eggs, beaten
1/2 teaspoon ground black pepper
salt to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Once zucchini or summer squash has been shredded (I recommend a food processor) lightly salt the squash and transfer it to a strainer. Let stand 15 to 30 minutes and press all remaining liquid out of squash.

In a medium-sized mixing bowl, combine squash, flour, Parmesan cheese, mozzarella cheese, eggs, pepper and salt. Mix well.

Spread the mixture into a greased and floured jelly roll pan. Bake for 25 minutes in the preheated oven.

Remove the crust from the oven and change the oven's temperature to broil. Brush the top of the crust with oil, and then broil the crust for 3 to 5 minutes until the top is lightly browned.

Allow the crust to cool slightly and slide spatula underneath all edges and under the middle. Place a large baking sheet over the top of the crust and gently flip the crust over so that the bottom of the crust is now facing upwards. Because it can be difficult to flip the crust smoothly, it may be necessary to cut the crust in half to facilitate the flipping of the crust. If you want to omit the flipping stage, that is okay, but the crust won't be as crunchy.

Brush the top of the crust with oil and broil for another 3 to 5 minutes until the top is browned. Cover with toppings as desired.

Yummy Fruit Pizza

Ingredients

1/4 cup butter
32 large marshmallows
5 cups crisp rice cereal

8 ounces cream cheese
2 cups confectioners' sugar
1/4 cup unsweetened cocoa powder
16 small strawberries, halved
1 banana, peeled and sliced
2 kiwis, peeled and chopped
2 tablespoons apricot jam
1 1/2 teaspoons water
2 teaspoons heavy cream
2 teaspoons white sugar
1/2 teaspoon vanilla extract

Directions

In a medium saucepan combine the butter and marshmallows. Stir over low heat until melted. Remove pan from heat and stir in the crisp rice cereal. Prepare a pizza pan by lightly coating with vegetable oil spray. Press the cereal mixture evenly onto the pizza pan. Place into the refrigerator to cool.

To make the sauce, combine cream cheese, confectioners' sugar and cocoa in a small bowl. Beat until smooth and creamy. Spread evenly over the pizza crust. Arrange the strawberries, bananas, and kiwi slices over the crust to look like pizza toppings, or make a fancy design.

In a small cup, mix together the apricot jam with the water. Dab onto the fruit with a brush. This will keep the fruit from turning brown. Whip the heavy cream, sugar, and vanilla until stiff, drop dabs of whipped cream onto the pizza. Slice like a pizza, but thinner. This is a very rich dessert.

Pizza Crust I

Ingredients

7/8 cup warm water
3/4 teaspoon salt
2 tablespoons olive oil
2 1/2 cups all-purpose flour
2 teaspoons white sugar
2 teaspoons active dry yeast

Directions

Add ingredients in the order suggested by your manufacturer. Set bread-maker for dough setting and start machine. When the unit signals, remove dough.

Pat dough into 12x15-inch jelly roll pan or greased 12-inch round pizza pan. Let stand 10 minutes. Preheat oven to 400 degrees F (205 degrees C). Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake 15-20 minutes, or until crust is golden brown.

Homemade Pizza Supreme

Ingredients

1 (.25 ounce) package active dry yeast
2 cups warm water (110 degrees to 115 degrees)
3 tablespoons vegetable oil
1 1/2 teaspoons salt
4 cups all-purpose flour
SAUCE:
2 (8 ounce) cans tomato sauce
1 1/2 teaspoons grated onion
1 teaspoon dried oregano
1/4 teaspoon salt
1/8 teaspoon pepper
TOPPINGS:
4 cups shredded mozzarella cheese
4 ounces Canadian bacon, diced (optional)
1 (3.25 ounce) package sliced pepperoni
1 medium red bell pepper, sliced
1 medium green pepper, sliced
1 (2.25 ounce) can sliced ripe olives, drained
1 cup chopped onion
1 cup grated Parmesan cheese
1/2 cup minced fresh basil

Directions

In a large mixing bowl, dissolve yeast in warm water. Add oil, salt and 2 cups flour. Beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rest in a warm place for 10 minutes.

Combine sauce ingredients; set aside. Divide dough in half. On a floured surface, roll each portion into a 13-in. circle. Transfer to two greased 12-in. pizza pans; build up edges slightly. Bake at 375 degrees F for 15 minutes or until lightly browned. Spread with sauce; sprinkle with toppings. Bake for 15-20 minutes or until cheese is melted.

Fruit Pizza I

Ingredients

1/2 cup butter, softened
3/4 cup white sugar
1 egg
1 1/4 cups all-purpose flour
1 teaspoon cream of tartar
1/2 teaspoon baking soda
1/4 teaspoon salt
1 (8 ounce) package cream cheese
1/2 cup white sugar
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, cream together the butter and 3/4 cup sugar until smooth. Mix in egg. combine the flour, cream of tartar, baking soda and salt; stir into the creamed mixture until just blended. Press dough into an ungreased pizza pan.

Bake in preheated oven for 8 to 10 minutes, or until lightly browned. Cool.

In a large bowl, beat cream cheese with 1/2 cup sugar and vanilla until light. Spread on cooled crust.

Arrange desired fruit on top of filling, and chill.

Meat Lover's Pizza Casserole

Ingredients

1 pound ground beef
1 medium onion, chopped
1 (15 ounce) can pizza sauce
8 ounces elbow macaroni, cooked and drained
2 cups shredded mozzarella cheese
1 (3.25 ounce) package sliced pepperoni, quartered
1/2 teaspoon salt

Directions

In a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in remaining ingredients. Transfer to a greased 2-qt. baking dish. Bake, uncovered, at 350 degrees F for 40-45 minutes or until heated through.

Pizza Dippin' Strips

Ingredients

1 (13.8 ounce) can refrigerated
pizza crust
15 slices pepperoni
1 cup shredded mozzarella
cheese
1 (26 ounce) jar Ragu® Organic
Pasta Sauce, heated*

Directions

Preheat oven to 400 degrees F.

Roll pizza crust into 12 x 9-inch rectangle on greased baking sheet.
Fold edges over to make 3/4-inch crust. Bake 7 minutes.

Evenly top pizza crust with pepperoni, then cheese. Bake an
additional 8 minutes or until cheese is melted. Let stand 2 minutes.

Cut pizza in half lengthwise, then into 1-1/2-inch strips. Serve with
pasta sauce, heated, for dipping.

Easy Homemade Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1 (14 ounce) jar Ragu® Pizza
Sauce - Homemade Style
1 cup shredded mozzarella
cheese
Your Favorite Pizza Toppings
(sliced pepperoni, mushrooms,
bell peppers, pitted ripe olives,
onions), optional

Directions

Preheat oven to 350 degrees F. Arrange pizza crust on ungreased cookie sheet. Spoon on Pizza Sauce, then sprinkle with cheese and Toppings.

Bake 15 minutes or until cheese is melted.

Hubby's Pizza Bread

Ingredients

1 1/4 cups milk
1 1/2 tablespoons butter, softened
3/4 cup shredded Cheddar cheese
16 ounces sliced pepperoni sausage
1 1/2 tablespoons white sugar
1 teaspoon salt
1 tablespoon grated Parmesan cheese
1 (.25 ounce) package active dry yeast
3 1/2 cups bread flour

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer.

Select the Bread/Light Crust cycle, and press Start.

Pizza Crust II

Ingredients

4 cups warm water (110 degrees F/45 degrees C)
1/4 cup white sugar
3 (.25 ounce) packages active dry yeast
2 teaspoons salt
11 cups all-purpose flour
1 teaspoon garlic powder
1 teaspoon dried oregano
6 tablespoons margarine
1 tablespoon cornmeal
1 tablespoon olive oil
1/2 cup grated Parmigiano Reggiano cheese

Directions

Dissolve yeast and sugar in 1 1/2 cups warm water. Let stand 5 to 6 minutes, until mixture is foamy.

In a large bowl, mix together half the flour, remaining water, garlic powder, salt, oregano, and margarine. Add yeast mixture, and stir to combine. Work in remaining flour 1/2 cup at a time until a soft dough forms.

Transfer dough to a lightly floured surface, and knead for 10 minutes. Put dough in large plastic bag, and place in refrigerator. Let rise until tripled in bulk.

For a round pizza, break off about 2 cups of the dough. Grease a 15 inch round pan, and sprinkle lightly with corn meal. Roll out the dough to fit the pan, stretching it to fit. Brush crust with olive oil, and sprinkle with cheese. Add desired toppings.

Bake at 450 degrees F (230 degrees C) for 18 to 20 minutes.

Chicken Avocado Pizza

Ingredients

2 avocados - peeled, pitted and diced
1 tablespoon chopped fresh cilantro
1 tablespoon fresh lime juice, or to taste
salt to taste
1 clove garlic, peeled
4 (7 inch) pre-baked pizza crusts
1 tablespoon olive oil
1 cup chopped cooked chicken breast meat
1 cup cherry tomatoes, quartered
1 cup shredded Monterey Jack cheese
1 pinch cayenne pepper

Directions

Preheat your oven's broiler. If you have a pizza stone, place it in the oven while it preheats.

In a food processor, combine the avocados and cilantro. Puree while adding lime juice and salt to taste. Cover, and set aside.

Slice the garlic clove in half, and rub the cut side onto the tops of the pizza crusts for flavor. Brush both sides of the crusts with olive oil. Spread the avocado mixture thickly over the top of each crust, then arrange chicken and tomatoes on top. Sprinkle with cheese, and season lightly with cayenne pepper. Place pizzas on a baking sheet if you do not have a pizza stone.

Broil for about 5 minutes in the preheated oven, or until the cheese has just melted and the crust is lightly toasted.

Pizza Crust Fantastico

Ingredients

1 1/2 cups warm water (110 degrees F/45 degrees C)
1 tablespoon honey
1 3/4 teaspoons active dry yeast
2 1/2 cups all-purpose flour
3/4 cup whole wheat flour
1/4 cup corn flour
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon dried oregano
1 teaspoon dried basil leaves
1 teaspoon dried rosemary, chopped
1/2 cup tomato sauce
2 tablespoons olive oil

Directions

Pour warm water into a small bowl. Dissolve honey and yeast in water. Let stand until creamy, about 10 minutes.

In a large bowl, combine the all-purpose flour, whole wheat flour, corn flour, salt, black pepper, oregano, basil and rosemary. Add the yeast mixture, tomato sauce and olive oil; stir well to combine.

When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour. Meanwhile, preheat oven to 450 degrees F (230 degrees C) place pizza stone in oven if one is to be used.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into rounds, cover and let rest for 10 minutes.

Roll the rounds out to crust size. Spread crusts with desired pizza sauce from the center outward and cover with desired toppings. Bake on preheated pizza stone or on lightly oiled pizza pans until cheese is bubbly and golden, about 12 minutes.

Pizza Crust for the Bread Machine II

Ingredients

3/4 cup water
1 tablespoon vegetable oil
1 teaspoon lemon juice
1/2 teaspoon salt
1 tablespoon white sugar
1 tablespoon dry milk powder
2 1/4 cups bread flour
1 teaspoon active dry yeast

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Dough cycle; press Start.

Remove dough from pan after rise cycle and use for your favorite pizza recipe.

Easy Veggie Pizza

Ingredients

2 (8 ounce) cans PillsburyB® refrigerated crescent dinner rolls or PillsburyB® Crescent Recipe CreationsB®, refrigerated flaky dough sheet
1 (8 ounce) package cream cheese, softened
1/2 cup sour cream
1 teaspoon dried dill weed
1/8 teaspoon garlic powder
1/2 cup fresh broccoli florets
1/3 cup quartered cucumber slices
1 roma (plum) tomato, seeded and chopped
1/4 cup shredded carrot

Directions

Heat oven to 375 degrees F.

If using crescent rolls: Unroll both cans of dough; separate dough into 4 long rectangles. If using dough sheets: Unroll both cans of dough. In ungreased 15x10x1-inch pan, place dough; press in bottom and up sides to form crust.

Bake 13 to 17 minutes or until golden brown. Cool completely, about 30 minutes.

In small bowl, mix cream cheese, sour cream, dill and garlic powder until smooth. Spread over crust. Top with vegetables. Serve immediately, or cover and refrigerate 1 to 2 hours before serving. Cut into 8 rows by 4 rows.

Kitchenless Pizza-Tato

Ingredients

1 large baking potato
1 teaspoon vegetable oil
1/2 teaspoon salt
1 teaspoon butter
3 tablespoons canned pizza sauce
1/2 cup shredded mozzarella cheese

Directions

Poke the potato a few times with a fork. Place the potato on a plate in the microwave. Cook at full power for 6 minutes, then let rest for 2 minutes.

While the potato is cooking, preheat a toaster oven to 400 degrees F (200 degrees C). Coat the potato with oil and sprinkle with salt. Place the potato into the toaster oven so that it is sitting directly on the rack.

Bake for 10 minutes in the preheated toaster oven. Remove the potato and place it on the tray that comes with the toaster oven. Make a cut lengthwise that is about 1/4 of the way through the potato. It should pop open without splitting in half. Press the ends together slightly to open it up more and use a fork to fluff the interior while mixing in the butter. Spoon Pizza sauce over the potato and top with mozzarella cheese.

Return the potato (on the tray) to the toaster oven and cook for 10 more minutes, or until cheese is golden brown.

Mediterranean Pizza

Ingredients

2 (6.5 ounce) jars marinated artichoke hearts
1 (1 pound) loaf frozen bread dough, thawed
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon dried thyme
2 cups shredded Monterey Jack cheese, divided
1/4 pound thinly sliced deli ham, julienned
1 cup halved cherry tomatoes
1 cup chopped ripe olives
1/4 cup crumbled feta cheese

Directions

Drain artichokes, reserving marinade. Chop artichokes; set aside. On a floured surface, roll bread dough into a 15-in. circle. Transfer to a greased 14-in. pizza pan; build up edges slightly. Brush up edges slightly. Brush the dough lightly with reserved marinade.

Combine the basil, oregano and thyme; sprinkle over marinade. Sprinkle with 1 cup Monterey Jack cheese, ham, artichokes, tomatoes, olives and feta cheese. Sprinkle with remaining Monterey Jack cheese. Bake at 400 degrees F for 20-25 minutes or until crust and cheese are lightly browned.

Fruit Pizza

Ingredients

1 (18 ounce) package refrigerated sugar cookie dough
1 (7 ounce) jar marshmallow creme
1 (8 ounce) package cream cheese, softened

Directions

Preheat oven to 350 degrees F (175 degrees C).

On an ungreased medium baking sheet, smooth the refrigerated sugar cookie dough into a single layer approximately 1/4 inch thick. Bake in the preheated oven 10 minutes, or until edges are lightly browned and center is no longer doughy.

In a medium bowl, blend the marshmallow creme and cream cheese. Spread the mixture over the baked crust. Chill in the refrigerator until serving.

Sausage Breakfast Pizza

Ingredients

1 (13.8 ounce) package
refrigerated pizza crust dough
1 pound Bob Evans® Original
Recipe Sausage Roll
8 ounces pre-sliced mushrooms
1 cup diced tomato
2 cups shredded pizza blend
cheese
4 eggs

Directions

Preheat oven to 400 degrees F. Unroll dough and press into a greased 9 x 13 inch baking dish, covering bottom of pan and 2 inches up sides of dish. Crumble and cook sausage and mushrooms in medium skillet until browned. Drain well on paper towels.

Spread sausage, mushrooms and tomatoes over crust. Top with shredded cheese. In small bowl, whisk eggs until well combined. Pour over pizza. Bake 13 to 15 minutes or until eggs are set and crust is brown.

Pita Pizza

Ingredients

- 6 pita breads
- 1 (6.5 ounce) can tomato sauce
- 1 (4 ounce) can sliced black olives, drained
- 1 ounce diced pimento peppers, drained
- 2 small tomatoes, thinly sliced
- 4 ounces shredded mozzarella cheese
- 4 ounces blue cheese, crumbled
- 1 pinch dried basil
- 1 pinch dried oregano
- 1 pinch crushed coriander seed

Directions

Preheat oven to 425 degrees F (220 degrees C).

Warm pitas in the preheated oven or in a microwave for 1 minute, or until soft. Spread lightly with tomato sauce, pressing to flatten while spreading. Sprinkle with black olives, pimento peppers, tomatoes, mozzarella cheese, blue cheese, basil, oregano and coriander.

Spread the pitas on a large baking sheet and place in the preheated oven 8 minutes, or until the pita bread has reached desired crispness. Serve whole, or cut into slices.

Strawberry Pizza

Ingredients

6 tablespoons butter or margarine, softened

1/2 cup sugar

1 egg

1/2 teaspoon vanilla extract

1/4 teaspoon almond extract

1 1/4 cups all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon salt

FILLING:

1 (8 ounce) package cream cheese, softened

1/2 cup confectioners' sugar

2 cups sliced fresh strawberries

1 cup sugar

1/4 cup cornstarch

2 cups crushed fresh strawberries

Directions

In a mixing bowl, cream butter and sugar for 2 minutes. Beat in egg and extracts. Combine flour, baking powder and salt; gradually add to creamed mixture and mix well. Cover and refrigerate for 1 hour.

On a floured surface, roll dough into a 13-in. circle. Transfer to an ungreased 12-in. pizza pan. Build up edges slightly. Bake at 350 degrees F for 18-22 minutes or until lightly browned. Cool completely.

In a mixing bowl, beat cream cheese and confectioners' sugar until smooth. Spread over crust. Arrange sliced strawberries on top.

In a saucepan, combine sugar, cornstarch and crushed berries until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Cool slightly. Spoon over strawberries. Refrigerate until serving.

New York Italian Pizza Dough

Ingredients

2 1/2 cups warm water (110 degrees F/45 degrees C)
2 teaspoons salt
4 1/2 cups bread flour
2 teaspoons active dry yeast
1/4 cup bread flour, or more if needed
1 tablespoon olive oil

Directions

Pour the warm water into the pan of a bread machine, sprinkle in the salt, and add the flour to the pan so the flour sits on top of the water. Make a hole in the top of the flour, and spoon the yeast into the hole. Let the mixture sit for 20 minutes to moisten the flour. Set the bread machine to the knead setting, and knead the dough for about 10 minutes. Turn the dough out onto a floured surface, and knead in 1/4 cup more flour or as needed, adding the flour about 2 tablespoons at a time, to make a wet, sticky, but elastic dough. The dough should be "as soft as a baby's bottom." Form the dough into a round shape.

Wipe the inside of a large bowl with olive oil, and place the round ball of dough into the bowl. Turn the dough over a couple of times so the dough picks up a thin coating of oil. Cover with a cloth, and refrigerate the dough for 10 hours or overnight.

The next day, allow the dough to come to room temperature before rolling out on a floured surface and adding toppings as desired. Roll the dough out thin with a thicker edge before adding toppings.

Place a pizza stone into oven, dust it with a little flour, and preheat oven to 500 degrees F (260 degrees C). Bake the pizza on the stone in the preheated oven until the bottom of the crust is browned, 6 to 8 minutes.

Pizza Frittata

Ingredients

6 ounces PHILADELPHIA Cream Cheese, softened
6 eggs
1/4 teaspoon salt
1/4 teaspoon dried basil
1/4 teaspoon dried oregano
2 tablespoons butter
1 1/2 cups sliced fresh mushrooms
1/2 cup chopped green peppers
24 slices OSCAR MAYER Pepperoni, coarsely chopped

Directions

Beat cream cheese, eggs, salt and seasonings until well blended.

Melt butter in 10-inch ovenproof skillet on medium heat. Add mushrooms and peppers; cook and stir 5 min. or until crisp-tender. Stir in pepperoni and cream cheese mixture. Cover; cook 5 min. or until center is almost set.

Heat broiler. Uncover frittata. Broil, 6 inches from heat, 2 to 3 min. or until golden brown.

Dessert Pizza

Ingredients

1 (18 ounce) package refrigerated
sugar cookie dough
1 (8 ounce) container frozen
whipped topping, thawed
1/2 cup sliced banana
1/2 cup sliced fresh strawberries
1/2 cup crushed pineapple,
drained
1/2 cup seedless grapes, halved

Directions

Preheat oven to 350 degrees F (175 degrees C).

Press cookie dough evenly into a 12 inch pizza pan. Bake in preheated oven for 15 to 20 minutes, until golden brown. Cool in pan on wire rack.

Spread whipped topping over cooled crust. Arrange fruit in a decorative pattern. Refrigerate until ready to serve.

Pizza Biscuits

Ingredients

1 tablespoon butter, melted
1/2 cup tomato sauce
1/4 cup chopped onion
1 tablespoon vegetable oil
1 clove garlic, minced
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 (7.5 ounce) package refrigerated
buttermilk biscuits
1/3 cup shredded mozzarella
cheese

Directions

Pour butter into a 9-in. square baking dish; set aside. In a bowl, combine the tomato sauce, onion, oil, garlic, basil and oregano. Cut each biscuit into four wedges; dip into tomato mixture.

Place in prepared pan; pour any remaining tomato mixture over top. Sprinkle with mozzarella cheese. Bake at 400 degrees F for 18-22 minutes or until golden brown. Serve warm.

Upside Down Pizza

Ingredients

1 pound lean ground beef
1 onion, chopped
1 teaspoon minced garlic
1 (16 ounce) jar spaghetti sauce
1 cup shredded mozzarella cheese, divided
1 cup grated Parmesan cheese, divided
1 (8 ounce) can refrigerated crescent rolls

Directions

Preheat oven to 350 degrees F (175 degrees C).

Brown beef, onion and garlic in a large saucepan over medium high heat. Once browned, drain fat and stir in spaghetti sauce.

In a 9x13 inch baking dish, spread a layer of sauce. Top with 1/2 of the mozzarella and Parmesan cheeses, another layer of sauce and the rest of the cheese. Top with crescent rolls, pinching seams together.

Bake in the preheated oven for 20 to 30 minutes, or until rolls are golden brown.

Pepper, Onion & Feta Pizza

Ingredients

1 (12 inch) thin pizza crust,
homemade or prepared, such as
Boboli
3 cups chopped red, green, yellow
and/or orange bell peppers (any
combination)
1 cup sliced yellow or red onion,
separated into rings
3 cloves garlic, crushed
2 tablespoons extra-virgin olive oil
1 teaspoon dried Italian herbs
1/4 teaspoon salt
1/4 teaspoon crushed red pepper
flakes, or to taste
3/4 cup crumbled herbed feta
cheese

Directions

Preheat oven to 450 degrees. Place crust on pizza pan or cookie sheet. In a bowl, combine remaining ingredients except cheese. Spoon mixture over crust. Top with cheese.

Bake at 450 degrees for 10-12 minutes, or until vegetables are crispy-tender. Remove from oven and serve.

Pizza Snacks

Ingredients

1/2 cup shredded Cheddar cheese
1/2 cup shredded mozzarella cheese
1 (4.5 ounce) jar sliced mushrooms, drained
1/3 cup chopped pepperoni
1/3 cup mayonnaise
1/4 cup chopped onion
3 tablespoons chopped ripe olives
5 English muffins, split

Directions

In a bowl, combine the first seven ingredients; mix well. Spread over cut side of each muffin half. Cover and freeze for up to 2 months.

Four Cheese Margherita Pizza

Ingredients

1/4 cup olive oil
1 tablespoon minced garlic
1/2 teaspoon sea salt
8 Roma tomatoes, sliced
2 (12 inch) pre-baked pizza crusts
8 ounces shredded Mozzarella cheese
4 ounces shredded Fontina cheese
10 fresh basil leaves, washed, dried
1/2 cup freshly grated Parmesan cheese
1/2 cup crumbled feta cheese

Directions

Stir together olive oil, garlic, and salt; toss with tomatoes, and allow to stand for 15 minutes. Preheat oven to 400 degrees F (200 degrees C).

Brush each pizza crust with some of the tomato marinade. Sprinkle the pizzas evenly with Mozzarella and Fontina cheeses. Arrange tomatoes ontop, then sprinkle with shredded basil, Parmesan, and feta cheese.

Bake in preheated oven until the cheese is bubbly and golden brown, about 10 minutes.

Pizza Soup II

Ingredients

1 1/4 cups fresh sliced mushrooms
1/2 cup finely diced onion
1 teaspoon vegetable oil
2 cups water
15 ounces pizza sauce
8 ounces sliced pepperoni
sausage, each slice cut in half
1 cup chopped tomatoes
1/2 cup chopped, cooked Italian sausage
1/4 teaspoon Italian seasoning
1/4 cup grated Parmesan cheese

Directions

In a large saucepan, heat oil over medium heat. Saute mushrooms and onion in oil for 2 to 3 minutes, or until tender.

Mix in water, pizza sauce, pepperoni, tomatoes, sausage and Italian seasoning. Cover, and bring to a boil. Reduce heat; cover, and simmer for 20 minutes, stirring occasionally.

Before serving, stir in Parmesan cheese. Garnish with mozzarella cheese.

Pretzel Fruit Pizza

Ingredients

3 cups finely crushed pretzels
2/3 cup sugar
1 1/4 cups cold butter or
margarine
1 (14 ounce) can sweetened
condensed milk
1/4 cup lime juice
1 tablespoon grated lime peel
1 1/2 cups whipped topping
7 cups Assorted fresh fruit

Directions

In a bowl, combine pretzels and sugar; mix well. Cut in butter until mixture resembles coarse crumbs. Press into a 14-in. pizza pan. Bake at 375 degrees F for 8-10 minutes or until set. Cool on a wire rack; refrigerate for 30 minutes.

Meanwhile, in a bowl, combine milk, lime juice and peel. Fold in whipped topping; spread over crust. Cover and chill. Top with fruit just before serving.

Inside-Out Pizza

Ingredients

2 6-inch flour tortillas
1/4 cup grated Cheddar cheese
1/4 cup shredded Mozzarella cheese
2 (1 ounce) slices cooked deli turkey breast
1 tablespoon pizza sauce
1 tablespoon chopped tomato (optional)
1 tablespoon sliced black olives (optional)
1 tablespoon chopped green bell pepper (optional)

Directions

Place one tortilla on a sheet of waxed paper sized to fit in your microwave. Spoon 2 tablespoons each of Cheddar and Mozzarella cheeses over the tortilla. Cover the cheese with turkey slices. Spread 1 tablespoon of pizza sauce over the turkey, and top with 1 tablespoon each tomatoes, black olives, and green peppers. Sprinkle with remaining Cheddar and Mozzarella cheeses, and place second tortilla on top. Place on a microwave-safe plate, and cover with a sheet of waxed paper.

Cook on High in microwave until the cheese melts, about 1 1/2 minutes. Allow to cool 2 minutes before cutting into wedges.

Reuben Pizza

Ingredients

1 (1 pound) loaf frozen whole wheat bread dough, thawed
1/2 cup thousand island dressing
2 cups shredded Swiss cheese
6 ounces deli sliced corned beef, cut into strips
1 cup sauerkraut - rinsed and drained
1/2 teaspoon caraway seed
1/4 cup chopped dill pickles (optional)

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a large pizza pan. On a lightly floured surface, roll the bread dough out into a large circle about 14 inches across. Transfer to the prepared pizza pan. Build up the edges, and prick the center all over with a fork so it doesn't form a dome when baking .

Bake for 20 to 25 minutes in the preheated oven, or until golden.

Spread half of the salad dressing over the hot crust. Sprinkle with half of the Swiss cheese. Arrange corned beef over the cheese, then drizzle with the remaining salad dressing. Top with sauerkraut and remaining Swiss cheese. Sprinkle with caraway seed.

Bake for another 10 minutes in the preheated oven, until cheese melts and toppings are heated through. Sprinkle with chopped pickle. Let stand for 5 minutes before slicing.

Premium Pizza Crust

Ingredients

1 1/2 teaspoons active dry yeast
1 1/2 cups water
3 cups all-purpose flour
1 teaspoon sea salt

Directions

OVERNIGHT COLD RISE METHOD: In a large bowl, dissolve yeast in water. Stir in 2 cups of flour and salt; mix well. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 15 minutes. Place dough in bowl dusted with flour cover with plastic wrap and refrigerate overnight.

SPONGE RISE METHOD: In a large bowl, dissolve yeast in 1/2 cup water. Stir in 1/2 cup of flour; mix well. Cover bowl with plastic wrap and let rise until foamy, about 1 hour. Blend in remaining water, flour and salt; beat well. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 15 minutes. Place dough in bowl dusted with flour and cover with plastic wrap. Let rise until doubled, about 2 to 3 hours.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces. Roll dough out to half of its final size. Let rest for 10 to 15 minutes (while you prepare desired pizza toppings). Preheat oven to 450 degrees F (230 degrees C).

Stretch out dough over your floured knuckles and spin/toss 2 to 3 times until desired size is achieved. Place dough on a baker's peel sprinkled with cornmeal or a lightly greased pizza pan. Spread with desired toppings and bake on a pizza stone in preheated oven for 8 to 10 minutes, or until golden brown. Let baked pizza cool for 5 minutes before serving.

Teriyaki Chicken Pizza

Ingredients

1 (15 ounce) can pineapple chunks - drained with juice reserved
2 skinless, boneless chicken breast halves - cut into bite-size pieces
1 teaspoon minced garlic
2 (10 ounce) cans refrigerated pizza crust dough
1 cup teriyaki sauce
1 small sweet onions, thinly sliced
1 cup shredded Cheddar cheese
1 cup crumbled feta cheese

Directions

Combine reserved pineapple juice, chicken, and garlic in a small baking dish. Cover, and refrigerate for 1 hour.

Preheat oven to 400 degrees F (200 degrees C).

Remove chicken from pineapple. Saute chicken and garlic in a very hot pan, so that the chicken browns just slightly.

Roll out pizza dough on a 16 inch pizza pan. Bake dough for approximately 7 minutes, and then remove from oven. Brush dough with a thin layer of teriyaki sauce, then a layer of the onion, and top with Cheddar cheese. Then top with chicken, reserved pineapple chunks, and feta cheese. Bake for an additional 15 minutes, or until cheese is bubbly and slightly browned.

Onion and Sausage Pizza

Ingredients

1 pound sweet Italian sausage
5 tablespoons olive oil, divided
2 large onions, sliced
1 clove garlic, pressed
1 (8 ounce) can tomato sauce
salt and pepper to taste
crushed red pepper to taste
1/4 cup sliced stuffed green olives
1 (1 pound) loaf French bread,
sliced horizontally
6 ounces mozzarella cheese,
shredded

Directions

Remove sausage from casings and saute sausage in 2 tablespoons olive oil until browned. Drain to remove excess oil. Remove from skillet and set aside. In skillet, heat 3 tablespoons olive oil, add onions, garlic and saute stirring until onions wilt down. Add tomato sauce, salt, pepper and red pepper to taste. Simmer about 5 minutes on low.

Stir together the sausage and onion and chopped olives. Toast bread lightly under broiler. Top with sausage mix and sprinkle grated mozzarella over all. Broil about 3 minutes under broiler until cheese melts. Watch carefully with oven door open. Remove from broiler, slice and serve.

Pizza Soup I

Ingredients

1 tablespoon vegetable oil
1/2 cup fresh sliced mushrooms
1 onion, chopped
1/4 cup chopped green bell pepper
2 (14.5 ounce) cans stewed tomatoes
8 ounces sliced pepperoni
sausage
1 cup beef stock
1/2 teaspoon dried basil
1 cup shredded mozzarella cheese

Directions

Heat oil in a saucepan over medium heat. Stir-fry onions, mushrooms, and green pepper until soft but not brown.

Add tomatoes, stock, pepperoni, and basil. Cook until heated through.

Sprinkle cheese over each bowl, and broil to melt.

Olympic Rings Pizza

Ingredients

2 1/2 cups all-purpose flour
1 (.25 ounce) package active dry yeast
1/2 teaspoon salt
1 cup warm water (120 to 130 degrees F)
2 tablespoons vegetable oil
1 (15 ounce) can pizza sauce
4 cups shredded mozzarella cheese
1 (3.25 ounce) package sliced pepperoni

Directions

In a mixing bowl, combine 2 cups flour, yeast and salt. Add water and oil; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6 minutes. Cover and let rest for 10 minutes. Roll the dough into a 16-in. x 11-in. rectangle; transfer to a greased 15-in. x 10-in. x 1-in. baking pan. Press dough 1/2 in. up the sides of pan. Spread with pizza sauce and sprinkle with cheese. Arrange pepperoni on top in five interlocking circles. Bake at 400 degrees F for 20-25 minutes or until crust and cheese are lightly browned.

Pear and Prosciutto Pizza

Ingredients

6 cloves garlic
1/2 tablespoon olive oil
2 ripe pears, halved and cored
1 tablespoon olive oil
all-purpose flour for dusting
1 unbaked pizza crust
1 tablespoon cornmeal for dusting
6 ounces shredded Swiss cheese
5 thin slices prosciutto, cut into halves
1 (6 ounce) package fresh mozzarella, cut into small cubes
salt and ground black pepper to taste
1/2 tablespoon olive oil

Directions

Preheat oven to 375 degrees F (190 degrees C). Place the garlic in a small square of aluminum foil. Drizzle 1/2 tablespoon of olive oil over the garlic. Wrap foil around garlic to seal.

Roast the garlic in the preheated oven until soft, about 20 minutes. Smash roasted cloves with a fork.

Place the pears in a bowl with 1 tablespoon olive oil; toss to coat. Arrange pear slices on a baking sheet.

Bake in hot oven until soft, 10 to 15 minutes.

Raise oven temperature to 400 degrees F (200 degrees C). Preheat a pizza stone or baking sheet in the oven.

Lightly dust a flat surface with flour. Roll the prepared pizza crust dough out onto the prepared surface. Dust a baking sheet with cornmeal. Lay the dough onto the prepared baking sheet. Spread the mashed garlic onto the dough; top with the Swiss cheese. Arrange the pears, prosciutto, and mozzarella cheese onto the pizza. Season with salt and pepper. Brush the edges of the crust with the 1/2 tablespoon olive oil.

Bake in preheated oven until the cheese is melted and crust is golden brown, 15 to 20 minutes.

Pizza Pasta

Ingredients

8 ounces rotini pasta
1 pound lean ground beef
1 small onion, diced
1 (28 ounce) jar spaghetti sauce
4 ounces sliced pepperoni
sausage
2 cups shredded mozzarella
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium skillet over medium-high heat, cook beef with onion until beef is brown. Drain. Combine beef mixture with spaghetti sauce, pepperoni and cooked pasta and pour into a 9x13 inch baking dish. Top with mozzarella.

Bake in preheated oven for 30 minutes, until cheese is melted and golden.

Mexican Pizza

Ingredients

1/2 (17.3 ounce) package
Pepperidge Farm® Puff Pastry
Sheets
3/4 cup Prego® Traditional Italian
Sauce
1/4 cup Pace® Picante Sauce
3/4 cup shredded mozzarella
cheese
3/4 cup shredded Cheddar
cheese
1/4 cup sliced pitted ripe olives

Directions

Thaw the pastry sheet at room temperature for 40 minutes or until it's easy to handle. Heat the oven to 400 degrees F.

Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a 15x10-inch rectangle and place onto a baking sheet. Prick the pastry with a fork. Bake for 10 minutes or until the pastry is golden.

Stir the Italian sauce and picante sauce in a small bowl. Spread the sauce mixture on the pastry to within 1/2-inch of the edges. Top with the cheeses and sprinkle with the olives. Bake for 5 minutes or until the cheese is melted. Cut the pizza into 8 pieces.

Black Bean Pizza

Ingredients

1 (10 ounce) can refrigerated pizza crust
1 medium onion, chopped
1 garlic clove, minced
1 tablespoon vegetable oil
1/2 cup finely chopped zucchini
1 (15 ounce) can black beans, rinsed and drained
1 (14.5 ounce) can Italian diced tomatoes, undrained
1 1/2 cups shredded Mexican blend cheese, divided

Directions

Press dough into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 425 degrees F for 4-6 minutes or until crust just begins to brown.

Meanwhile, in a skillet, saute the onion and garlic in oil until tender. Add zucchini; cook and stir for 1 minute. Add the beans and tomatoes; bring to a boil. Boil, uncovered, for 2 minutes; drain. Sprinkle 2/3 cup of cheese over crust. Top with bean mixture and remaining cheese. Bake 8-10 minutes longer or until crust is browned and cheese is melted.

Cheesy Pizza Fondue

Ingredients

1 (30 ounce) jar meatless spaghetti sauce
2 cups shredded mozzarella cheese
1/4 cup shredded Parmesan cheese
2 teaspoons dried oregano
1 teaspoon dried minced onion
1/4 teaspoon garlic powder
1 (1 pound) loaf unsliced Italian bread, cut into cubes

Directions

In a 1-1/2-qt. slow cooker, combine the spaghetti sauce, cheeses, oregano, onion and garlic powder. Cook for 4-6 hours or until cheese is melted and sauce is hot. Serve with bread cubes.

Pumpkin Hummus, Caramelized Onion and

Ingredients

1/4 cup olive oil, or as needed
2 pounds onions, thinly sliced
3 tablespoons brown sugar
1/3 cup balsamic vinegar
1/2 pound bacon
10 pieces lavash or other flatbread
5 cups pumpkin hummus
3 Granny Smith apples - peeled,
cored and cut into matchsticks
5 cups shredded fontina cheese

Directions

Heat the olive oil in a large saucepan over medium heat. Add the onions; cook and stir until they turn soft and begin to turn golden brown, about 10 minutes. Stir in the brown sugar, and continue cooking and stirring until the onions are deep brown, about 10 minutes more. Pour in the balsamic vinegar, and simmer until the vinegar has reduced and become syrupy.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until crisp and evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate then crumble and set aside.

Preheat an oven to 375 degrees F (190 degrees C).

To assemble the pizzas, spread each piece of lavash with 1/2 cup of pumpkin hummus and place onto a baking sheet. Sprinkle with about 1/4 cup of the caramelized onions. Top with some of the apple and crumbled bacon. Finally, sprinkle with 1/2 cup of fontina cheese.

Bake in the preheated oven until the pizza is hot and the cheese is bubbly and golden brown, about 10 minutes.

White Pizza with Roasted Garlic and Green Olives

Ingredients

1 (12 inch) pre-baked pizza crust
1 bulb garlic
5 tablespoons olive oil
1 pinch salt
1 cup sliced green olives
1 (8 ounce) package shredded Italian cheese blend

Directions

Preheat the oven to 350 degrees F (175 degrees C). Slice the top off of the head of garlic, and sprinkle with a little salt. Place on a square of aluminum foil, and drizzle with olive oil. Wrap the foil loosely around the garlic. Bake for 35 to 40 minutes in the preheated oven, until cloves are tender.

Drizzle olive oil from the garlic foil pack over the pizza crust, and brush to spread evenly. Sprinkle the green olives over the crust. Top with shredded cheese. Squeeze the garlic cloves out of the paper skins, and distribute on top of the pizza.

Bake for 30 to 35 minutes in the preheated oven, or until the cheese is melted and bubbly and the edges are nicely browned. Allow to cool for a few minutes, then slice and serve.

Jay's Signature Pizza Crust

Ingredients

2 1/4 teaspoons active dry yeast
1/2 teaspoon brown sugar
1 1/2 cups warm water (110 degrees F/45 degrees C)
1 teaspoon salt
2 tablespoons olive oil
3 1/3 cups all-purpose flour

Directions

In a large bowl, dissolve the yeast and brown sugar in the water, and let sit for 10 minutes.

Stir the salt and oil into the yeast solution. Mix in 2 1/2 cups of the flour.

Turn dough out onto a clean, well floured surface, and knead in more flour until the dough is no longer sticky. Place the dough into a well oiled bowl, and cover with a cloth. Let the dough rise until double; this should take about 1 hour. Punch down the dough, and form a tight ball. Allow the dough to relax for a minute before rolling out. Use for your favorite pizza recipe.

Preheat oven to 425 degrees F (220 degrees C). If you are baking the dough on a pizza stone, you may place your toppings on the dough, and bake immediately. If you are baking your pizza in a pan, lightly oil the pan, and let the dough rise for 15 or 20 minutes before topping and baking it.

Bake pizza in preheated oven, until the cheese and crust are golden brown, about 15 to 20 minutes.

Hash Brown Pizza

Ingredients

1 (30 ounce) package frozen shredded hash brown potatoes, thawed
1 (10.75 ounce) can condensed cheddar cheese soup, undiluted
1 pound ground beef
3 celery ribs, chopped
1 medium onion, chopped
1 (8 ounce) can tomato sauce
1 (6 ounce) jar sliced mushrooms, drained
1 1/4 teaspoons chili powder
3/4 teaspoon seasoned salt
1/2 teaspoon garlic powder
1/4 teaspoon pepper
2 cups shredded Colby-Monterey Jack cheese

Directions

In a large bowl, combine the hash browns and soup. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 400 degrees F for 30 minutes.

Meanwhile, in a large skillet, cook the beef, celery and onion over medium heat until meat is no longer pink and vegetables are tender; drain. Add the tomato sauce, mushrooms, chili powder, seasoned salt, garlic powder and pepper. Spread over the crust. Sprinkle with cheese. Bake 10 minutes longer or until the cheese is melted.

Starkey's Mashed Potato Pizza

Ingredients

4 slices bacon
1 (14 ounce) package fresh or thawed frozen pizza dough
1 cup prepared mashed potatoes
1 cup shredded Cheddar cheese
1/4 cup sour cream, for topping

Directions

Preheat the oven to 350 degrees F (175 degrees C). Cook bacon in a large deep skillet over medium heat until crisp. Drain, crumble and set aside.

Spread the pizza dough out on a lightly greased baking sheet. Spread mashed potatoes over the dough, leaving a small crust around the outside if you want. Sprinkle the cheese and bacon evenly over the potatoes.

Bake the pizza in the preheated oven until the cheese is melted and bubbly, about 20 minutes. Let cool for 2 minutes, then slice into wedges and top each one with a small dollop of sour cream.

1-Dish Pepperoni Cheese Pizza Bake

Ingredients

Batter:

Mazola Pure® Cooking Spray

1 3/4 cups all-purpose flour

2 envelopes Fleischmann's®

RapidRise Yeast

2 teaspoons sugar

1/2 teaspoon salt

3/4 cup very warm water (120 degrees F to 130 degrees F)

2 tablespoons olive oil

Topping:

1/2 cup pizza sauce

2 ounces pepperoni slices

2 cups shredded mozzarella cheese

Directions

Mix batter ingredients in a pre-sprayed 9-1/2-inch deep dish pie plate. Spread pizza sauce evenly over batter.

Top dough with pepperoni slices. Firmly push pepperoni into batter. Sprinkle with cheese.

Bake by placing in a cold oven; set temperature to 350 degrees F. Bake for 30 minutes or until done.

Cookie Pizza

Ingredients

1 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
2 1/3 cups rolled oats
1 cup butter
1 1/2 cups packed brown sugar
2 eggs
1/2 teaspoon vanilla extract
1 1/2 cups shredded coconut
2 cups semisweet chocolate chips
1/2 cup chopped walnuts
1 cup candy-coated chocolate pieces
1 cup peanuts

Directions

Combine flour, baking soda, salt and oats. Stir well to blend. Cream butter, brown sugar, eggs and vanilla together thoroughly. Add flour mixture to creamed mixture. Mix well.

Stir in 1/2 cup coconut and chopped nuts. Spread dough evenly in 2 greased 10 inch pizza pans or press into 10 inch circles on greased baking sheets.

Bake at 350 degrees F (175 degrees C) for 10 minutes. Remove from oven.

Sprinkle with chocolate, remaining 1 cup coconut, candies and peanuts. Bake for 5-10 minutes longer or until golden brown. Cool in pans on wire racks. Cut cooled cookie pizza into wedges.

Allie's Mushroom Pizza

Ingredients

- 1 (12 inch) pre-baked pizza crust
- 3 tablespoons olive oil
- 1 teaspoon sesame oil
- 1 cup fresh spinach, rinsed and dried
- 8 ounces shredded mozzarella cheese
- 1 cup sliced fresh mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C). Place pizza crust on baking sheet.

In a small bowl, mix together olive oil and sesame oil. Brush onto pre-baked pizza crust, covering entire surface. Stack the spinach leaves, then cut lengthwise into 1/2 inch strips; scatter evenly over crust. Cover pizza with shredded mozzarella, and top with sliced mushrooms.

Bake in preheated oven for 8 to 10 minutes, or until cheese is melted and edges are crisp.

Jerk Chicken Pizza

Ingredients

1 green bell pepper
4 teaspoons olive oil, divided
1 skinless, boneless chicken breast half - finely chopped
1 tablespoon jerk sauce, or to taste
3 cloves garlic, diced
1 portobello mushroom, finely chopped
1 (10 ounce) package pre-baked thin pizza crust
1/2 cup pizza sauce
1 (4 ounce) package thinly sliced salami
1 1/2 cups shredded mozzarella cheese

Directions

Preheat the oven broiler. Brush the green pepper with 1 teaspoon olive oil, and place on a baking sheet. Broil about 5 minutes on each side, until skin begins to scorch. Remove from heat, and seal in a plastic container for 15 minutes. Cut into strips, remove seeds, pulp, and skin, and dice.

Preheat oven to 350 degrees F (175 degrees C).

Heat the remaining olive oil in a skillet over medium heat, and cook the chicken 10 minutes, until juices run clear. Mix in the roasted green pepper, jerk sauce, garlic, and portobello mushroom. Cook and stir 5 minutes, until heated through.

Place the pizza crust on a pizza pan, and spread with pizza sauce. Arrange the salami, then the chicken mixture evenly over the sauce. Top with mozzarella cheese.

Bake pizza 10 minutes in the preheated oven, or until cheese is melted and bubbly.

Buffalo Style Chicken Pizza

Ingredients

3 skinless, boneless chicken breast halves - cooked and cubed
2 tablespoons butter, melted
1 (2 ounce) bottle hot sauce
1 (8 ounce) bottle blue cheese salad dressing
1 (16 inch) prepared pizza crust
1 (8 ounce) package shredded mozzarella cheese

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a medium bowl combine the cubed chicken, melted butter and hot sauce. Mix well. Spread whole bottle of salad dressing over crust, then top with chicken mixture and sprinkle with shredded cheese.

Bake in preheated oven until crust is golden brown and cheese is bubbly, about 5 to 10 minutes. Let set a few minutes before slicing, and serve.

Pizza Omelet

Ingredients

2 eggs
2 tablespoons milk
1 tablespoon butter or margarine
1/4 cup pizza sauce
10 slices pepperoni sausage
1/4 cup shredded mozzarella cheese
1 tablespoon shredded Parmesan cheese

Directions

In a bowl, beat eggs and milk. In a skillet over medium heat, melt butter. Add egg mixture. As eggs set, lift edges, letting uncooked portion flow underneath. When eggs are completely set, remove from the heat.

Spread pizza sauce over half of the eggs; top with pepperoni and mozzarella cheese. Fold in half; sprinkle with Parmesan cheese. Serve immediately.

Goat Cheese and Tomato Pizza

Ingredients

1 (6 ounce) can tomato paste
3/4 cup water
1/4 cup olive oil
1 tablespoon Italian seasoning
1/2 teaspoon garlic salt
1/8 teaspoon cayenne pepper
1/2 teaspoon ground black pepper
2 roma (plum) tomatoes, diced
2 (6.5 ounce) packages dry pizza crust mix
6 roma (plum) tomatoes, thinly sliced
4 ounces goat cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

In small saucepan, mix tomato paste with water and oil, and stir in chopped tomato. Season with Italian seasoning, garlic salt, cayenne pepper, and ground pepper. Simmer over low heat for 20 minutes.

Meanwhile, mix pizza dough according to directions on box. Spread onto a greased cookie sheet or pizza pan. When sauce is done, spread over crust. Arrange sliced tomatoes over sauce, and top with small chunks of goat cheese.

Bake for 15 minutes, or until crust is golden brown.

Party Pizzas

Ingredients

1 pound ground beef
1 pound fresh, ground spicy pork
sausage
4 ounces processed American
cheese
1 dash hot pepper sauce
1 (16 ounce) package cocktail rye
bread

Directions

Preheat oven to 375 degrees F (190 degrees C).

Brown the ground beef and sausage together in a large skillet and drain well.

Cut the processed cheese into small cubes and add to the meat mixture. Cook over low heat, stirring frequently, until the cheese melts. Stir in hot pepper sauce to taste. Spread a layer of the meat and cheese mixture on slices of party rye bread. Arrange the slices on an ungreased cookie sheet.

Bake at 375 degrees F (190 degrees C) for 15 to 20 minutes, or until browned. Serve warm.

Pizza Dip

Ingredients

1 (8 ounce) package cream cheese, softened
1 (14 ounce) can pizza sauce
1/4 pound pepperoni sausage, diced
1 onion, chopped
1 (6 ounce) can black olives, chopped
2 cups shredded mozzarella cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Spray a 9-inch pie pan with non-stick cooking spray.

Spread cream cheese on the bottom of the pie pan. Pour pizza sauce over the cream cheese, and spread it so that there is an even layer of sauce. Sprinkle with pepperoni, onion, and olives. Top with mozzarella cheese.

Bake at 400 degrees F (200 degrees C) for 20 to 25 minutes.

Italian Pizza Pie

Ingredients

1 (16 ounce) package ziti pasta
4 cups all-purpose flour
1 cup shortening
2 eggs
1/2 cup cold water
1/2 pound salami
1/2 pound provolone cheese
1 pound sliced pepperoni sausage
12 eggs

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Combine 4 cups flour with 1 cup shortening. Add in 2 eggs and 1/2 cup cold water to make the crust. Separate dough into 2 portions, one for top and one for bottom. Roll bottom crust and place in the bottom of a 12x15 inch baking pan.

When you buy the cold cuts you will buy them in chunk form. Dice each chunk into small pieces. Meanwhile cook pasta until almost done.

When you're through cutting the cold cuts place them in a large mixing bowl. Place the cooled pasta on top. In a separate bowl beat 12 eggs. Add a little pepper to taste. Pour the eggs on top of cold cut mixture. Mix ingredients with your hands or a large spoon if you prefer.

Place in the prepared bottom crust. Roll out the top crust and make 3 slits for air in the top. Place on top and bake at 350 degrees F (175 degrees C) for about 1 hour. ENJOY!

Two-Cheese Pizzas

Ingredients

1 tablespoon butter, melted
1/2 teaspoon garlic powder
6 (6 inch) pita breads
1 cup shredded mozzarella cheese
1/2 teaspoon dried basil
1 small tomato, diced
2 tablespoons grated Parmesan cheese
1/2 cup pizza sauce, warmed (optional)

Directions

In a small bowl, combine butter and garlic powder; brush over pitas. Sprinkle with mozzarella cheese, basil and tomato. Place on an ungreased baking sheet. Bake at 400 degrees F for 5-7 minutes or until cheese is melted. Sprinkle with Parmesan cheese. Serve with pizza sauce if desired.

Potato Pizza

Ingredients

4 potatoes, shredded
1 medium onion, grated
2 eggs, beaten
1/4 cup all-purpose flour
2 tablespoons olive oil
1 zucchini, thinly sliced
1 yellow squash, thinly sliced
1 green bell pepper, chopped
1 onion, thinly sliced
2 cloves garlic, minced
6 ounces firm tofu, crumbled
2 tomatoes, sliced
2 tablespoons chopped fresh basil
1/2 cup tomato sauce
1 cup shredded fat-free
mozzarella cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Coat a 12 inch pizza or baking dish with nonstick cooking spray.

In a large bowl, combine the potatoes, shredded onion, eggs and flour. Mix well and press into the prepared pan.

Bake for 15 minutes. Spray top of shell with cooking oil and bake for 10 more minutes. Place under broil and broil for 3 minutes, until golden and crisp. Remove crust from oven but leave oven on.

In a large bowl combine the zucchini, yellow squash, green pepper, thinly sliced onion, garlic and tofu. Toss to combine.

In a large nonstick skillet, saute vegetable/tofu mixture until vegetables are just tender crisp.

Combine the tomato sauce and basil. Spread half of the sauce over the top to the potato crust. Top with the sauteed vegetables and sliced tomatoes. Pour the remaining sauce evenly over all. Top with the cheese.

Bake at 425 degrees F (220 degrees C) for 7 minutes or until cheese is melted. Slice into wedges to serve.

Fruit Pizza II

Ingredients

1 (18 ounce) package refrigerated sugar cookie dough
1 (8 ounce) package cream cheese, softened
1 (8 ounce) container frozen whipped topping, thawed

2 cups sliced fresh strawberries

1/2 cup white sugar
1 pinch salt
1 tablespoon cornstarch
1/2 cup orange juice
2 tablespoons lemon juice
1/4 cup water
1/2 teaspoon orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Slice cookie dough and arrange on greased pizza pan, overlapping edges. Press dough flat into pan. Bake for 10 to 12 minutes. Allow to cool.

In a large bowl, soften cream cheese, then fold in the whipped topping. Spread over cooled crust. You can chill for a while at this point, or continue by arranging the fruit.

Begin with strawberries, sliced in half. Arrange in a circle around the outside edge. Continue with fruit of your choice, working towards the middle. If bananas are used, dip them in lemon juice so they don't darken. Then make a sauce to spoon over fruit.

In a saucepan, combine sugar, salt, corn starch, orange juice, lemon juice and water. Cook and stir over medium heat. Bring to a boil, and cook for 1 or 2 minutes, until thickened. Remove from heat, and add grated orange rind. Allow to cool, but not set up. Spoon over fruit. Chill for two hours, then cut into wedges and serve.

Pepperoni Pizzazz

Ingredients

8 ounces medium tube pasta
1 (28 ounce) jar spaghetti sauce,
divided
1 (4.5 ounce) jar sliced
mushrooms, drained
1 (8 ounce) package sliced
pepperoni
1/2 cup chopped green pepper
1/2 cup chopped onion
1/2 cup grated Parmesan cheese
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon crushed red pepper
flakes
1 (8 ounce) can tomato sauce
2 cups shredded mozzarella
cheese

Directions

Cook pasta according to package directions.

Meanwhile, combine 2-1/3 cups spaghetti sauce, mushrooms, pepperoni, green pepper, onion, Parmesan cheese, garlic powder, salt, pepper and red pepper flakes in a bowl. Drain pasta; add to sauce mixture and mix well. Transfer to a greased 3-qt. baking dish. Combine the tomato sauce and remaining spaghetti sauce; pour over top. Cover and bake at 350 degrees F for 40-45 minutes or until bubbly. Sprinkle with mozzarella cheese. Bake, uncovered, 5-10 longer or until cheese is melted. Let stand 5 minutes before serving.

Slow Cooker Pizza

Ingredients

1 1/2 pounds ground beef
1 (8 ounce) package rigatoni pasta
1 (16 ounce) package shredded mozzarella cheese
1 (10.75 ounce) can condensed cream of tomato soup
2 (14 ounce) jars pizza sauce
1 (8 ounce) package sliced pepperoni sausage

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside. Brown the ground beef in a skillet over medium-high heat. Drain off grease.

In slow cooker, alternate layers of ground beef, noodles, cheese, soup, sauce and pepperoni.

Cook on Low setting for 4 hours.

Pizza Without the Red Sauce

Ingredients

- 2 tablespoons butter, melted
- 1 tablespoon olive oil
- 3 tablespoons minced garlic
- 2 tablespoons sun-dried tomato pesto
- 1 teaspoon dried basil leaves
- 1 teaspoon dried oregano
- 1 tablespoon grated Parmesan cheese
- 1 unbaked pizza crust
- 1 tomato, sliced
- 1 bunch fresh spinach, torn
- 1 sweet onion, sliced
- 1 fresh jalapeno pepper, chopped
- 1 (6 ounce) package feta cheese, crumbled

Directions

Preheat oven according to pizza crust package directions.

In a small bowl combine butter, olive oil, garlic, pesto, basil, oregano and Parmesan cheese. Spread mixture evenly on pizza crust.

Arrange tomato, spinach, onion and jalapeno on pizza. Top with crumbled feta cheese.

Bake according to pizza crust package directions.

Fig and Goat Cheese Pizza

Ingredients

1 cup lukewarm water
1 (.25 ounce) envelope active dry yeast
3 cups all-purpose flour
1 teaspoon vegetable oil
1 teaspoon salt

8 dried figs
1 medium red onion, thinly sliced
1 tablespoon olive oil
1 pinch salt
1 teaspoon dried thyme
1 teaspoon fennel seeds
4 ounces goat cheese
1 tablespoon olive oil, or as needed

Directions

Pour the water into a large bowl, and sprinkle yeast over the top. Let stand for a few minutes to dissolve. Mix in the oil, salt, and flour to make a dough. When the dough is too stiff to stir, turn out onto a floured surface, and knead for about 5 minutes. Place into an oiled bowl, and cover with a clean towel. Set aside to rise for about 45 minutes.

Place the figs into a small bowl, and pour boiling water over them. Let stand for about 10 minutes, then drain and chop. Set aside.

Meanwhile, heat 1 tablespoon of oil in a skillet over medium heat. Add the onions; cook and stir until they are wilted and soft. Reduce heat to low, and season with salt. Continue to cook and stir until the onions are a dark brown, 5 to 10 minutes. Stir in the thyme, fennel seed and figs, and remove from the heat.

Preheat the oven to 450 degrees F (220 degrees C). Punch down the pizza dough, and stretch into a circle about 1/4 inch thick. Place on a lightly greased pizza pan or baking sheet. Brush the surface lightly with remaining olive oil. Spread the onion and fig mixture over the crust. It will be sparse, but there is plenty of flavor. Dot with pieces of goat cheese.

Bake for 15 to 18 minutes in the preheated oven, or until the crust has turned golden brown at the edges.

Vegetarian's Delight Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
2 tablespoons olive oil
1 cup seasoned tomato sauce
1/2 cup sliced onion
1 cup fresh sliced mushrooms
1/2 cup chopped green bell pepper
1/4 cup chopped black olives
2 cups shredded mozzarella cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Place the pizza crust on a large cookie tray or pizza pan. Brush the crust evenly with olive oil. Spread tomato sauce over it with a spatula or back of a spoon. Sprinkle vegetables evenly over the sauce, and top with cheese.

Bake for 10 to 12 minutes, or until cheese has melted and is bubbly. Let cool for 2 to 3 minutes before cutting.

No Bake Pizza Appetizer

Ingredients

1 cup prepared spinach dip
1 (10 ounce) package prepared
pizza crust
1 cup chopped broccoli
1 cup cooked and cubed chicken
1/3 cup chopped green onions
1 tomato, seeded and chopped

Directions

Spread spinach dip evenly over the pizza crust to within 1/2 inch of the edge. Top with broccoli, chicken, green onions and tomato. Cut into wedges to serve.

Chicken Pizzas

Ingredients

CRUST:

- 1 (.25 ounce) package active dry yeast
- 1 cup warm water (110 degrees to 115 degrees)
- 2 3/4 cups all-purpose flour
- 1 tablespoon vegetable oil
- 1 tablespoon sugar
- 1/2 teaspoon salt

TOPPING:

- 1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
- 1 teaspoon paprika
- 1 teaspoon dried oregano
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 medium green pepper, chopped
- 1 small onion, chopped
- 1/2 pound fresh mushrooms, sliced
- 1 cup diced cooked chicken
- 1 1/2 cups shredded Cheddar cheese
- 2 1/2 cups shredded mozzarella cheese

Directions

In a large mixing bowl, dissolve yeast in water. Add 1-1/2 cups flour, oil, sugar and salt; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Divide in half and roll each half into a 13-in. circle. Place each piece on a lightly greased 12- to 13-in. pizza pan. Combine soup, paprika, oregano, garlic powder, salt and pepper; spread over each pizza. Layer with green pepper, onion, mushrooms and chicken. Combine cheeses; sprinkle over pizzas. Bake at 425 degrees F for 20-25 minutes or until crust is browned and cheese is melted.

Sunrise Pizza

Ingredients

8 ounces ground pork sausage
5 eggs, lightly beaten
1 (12 inch) prepared pizza crust
1 cup ricotta cheese
1/4 cup chopped red onion
1/4 cup chopped fresh tomato
1/4 cup chopped red bell pepper
1/4 cup chopped green bell pepper
8 ounces shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain off grease and add eggs. Cook eggs and sausage together until eggs are set.

Place pizza crust on a pizza pan or baking sheet. Spread crust with ricotta cheese leaving the outer edge of the crust bare. Spread the egg and sausage mixture over the ricotta cheese. Sprinkle with onion, tomato, red pepper and green pepper. Top with mozzarella.

Bake in preheated oven for 15 minutes, or until cheese and edges of crust are golden brown.

Pizza On The Grill I

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water
1 pinch white sugar
2 teaspoons kosher salt
1 tablespoon olive oil
3 1/3 cups all-purpose flour
2 cloves garlic, minced
1 tablespoon chopped fresh basil
1/2 cup olive oil
1 teaspoon minced garlic
1/4 cup tomato sauce
1 cup chopped tomatoes
1/4 cup sliced black olives
1/4 cup roasted red peppers
2 cups shredded mozzarella cheese
4 tablespoons chopped fresh basil

Directions

In a bowl, dissolve yeast in warm water, and mix in sugar. Proof for ten minutes, or until frothy. Mix in the salt, olive oil, and flour until dough pulls away from the sides of the bowl. Turn onto a lightly floured surface. Knead until smooth, about 8 minutes. Place dough in a well oiled bowl, and cover with a damp cloth. Set aside to rise until doubled, about 1 hour. Punch down, and knead in garlic and basil. Set aside to rise for 1 more hour, or until doubled again.

Preheat grill for high heat. Heat olive oil with garlic for 30 seconds in the microwave. Set aside. Punch down dough, and divide in half. Form each half into an oblong shape 3/8 to 1/2 inch thick.

Brush grill grate with garlic flavored olive oil. Carefully place one piece of dough on hot grill. The dough will begin to puff almost immediately. When the bottom crust has lightly browned, turn the dough over using two spatulas. Working quickly, brush oil over crust, and then brush with 2 tablespoons tomato sauce. Arrange 1/2 cup chopped tomatoes, 1/8 cup sliced black olives, and 1/8 cup roasted red peppers over crust. Sprinkle with 1 cup cheese and 2 tablespoons basil. Close the lid, and cook until the cheese melts. Remove from grill, and set aside to cool for a few minutes while you prepare the second pizza.

Mango Cream Cheese Pizza

Ingredients

1 ready made pizza crust
1 tablespoon olive oil
1 (13.5 ounce) container fruit-flavored cream cheese
1 (26 ounce) jar mango slices, drained and chopped
1/2 cup chopped walnuts

Directions

Bake pizza crust according to package directions.

Brush crust with olive oil. Spread cream cheese over crust. Arrange chopped mango over the cream cheese, and sprinkle with nuts. Slice, and serve.

Spaghetti Pizza I

Ingredients

1 (8 ounce) package spaghetti,
broken into 2-inch pieces
1 egg
1/4 cup milk
2 cups shredded mozzarella
cheese
1/4 teaspoon salt
1/4 teaspoon garlic salt
1 (16 ounce) jar spaghetti sauce
1 teaspoon dried oregano
1/4 teaspoon dried basil
4 ounces pepperoni sausage,
sliced

Directions

Preheat oven to 425 degrees F (220 degrees C).

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain and cool.

Beat egg in large bowl, add milk, 1/2 cup of the mozzarella cheese, salt and garlic salt. Stir in cooked spaghetti, mix well.

Spread mixture evenly in greased 9x13 inch baking dish. Bake at 425 degrees for 15 minutes. Remove from oven and reduce temperature to 350 degrees. Spread sauce over spaghetti. Sprinkle with oregano, basil and the remaining 1 1/2 cups mozzarella cheese. Top with pepperoni, return to oven and bake for 30 minutes. Let stand 5 minutes before cutting.

Sausage French Bread Pizza

Ingredients

1 pound Bob Evans® Original Recipe Sausage Roll
1 French baguette (about 20 inches long)
1/2 cup pizza sauce
1 cup shredded Italian style cheese
2 ounces sliced pepperoni

Directions

Preheat oven to 350 degrees F. Crumble and cook sausage in medium skillet until brown. Set aside. Slice baguette in half lengthwise. Place halves on a baking sheet. Spread with sauce. Top with cheese, sausage and pepperoni. Bake for 5 minutes or until cheese is melted. Cut into 2 inch pieces.

Bacon N Egg Pizza

Ingredients

1 (8 ounce) package refrigerated crescent rolls
12 bacon strips, cooked and crumbled
1 cup frozen shredded hash brown potatoes
3/4 cup shredded Cheddar cheese
4 eggs
2 tablespoons milk
1/2 cup grated Parmesan or Romano cheese

Directions

Unroll crescent dough into one long rectangle. Press onto the bottom and 1/2 in. up the sides of a greased 13-in. x 9-in. x 2-in. baking pan. Seal seams and perforations. Sprinkle with bacon, potatoes and cheddar cheese.

In a bowl, beat eggs and milk. Pour over cheddar cheese. Sprinkle with Parmesan cheese. Bake, uncovered, at 375 degrees F for 25-30 minutes or until eggs are completely set.

Crazy Crust Pizza Dough

Ingredients

1 cup all-purpose flour
1 teaspoon salt
1 teaspoon dried oregano
1/8 teaspoon black pepper
2 eggs, lightly beaten
2/3 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a rimmed pizza pan or baking sheet.

In a large bowl, stir together flour, salt, oregano and black pepper. Mix in eggs and milk; stir well. Pour batter into prepared pan and tilt until evenly coated. Arrange toppings of choice on top of batter.

Bake in preheated oven for 20 to 25 minutes, until crust is set.

Remove crust from oven. Drizzle on pizza sauce and sprinkle on cheese. Bake until cheese is melted, about 10 minutes.

Spaghetti Pizza Bake

Ingredients

2 pounds ground beef
1 medium onion, chopped
2 garlic cloves, minced
1 teaspoon salt
1/4 teaspoon pepper
1 (7 ounce) package thin spaghetti, broken in thirds
2 eggs
3/4 cup milk
1 (28 ounce) jar meatless spaghetti sauce
28 slices pepperoni
3/4 cup sliced fresh mushrooms
1/3 cup sliced ripe olives
2 cups shredded mozzarella cheese

Directions

In a large skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. stir in salt and pepper; set aside. Cook spaghetti according to package directions; rinse in cold water and drain.

In a bowl, combine eggs and milk; stir in spaghetti. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Top with spaghetti sauce, beef mixture, pepperoni, mushrooms and olives; sprinkle with cheese (dish will be full). Bake, uncovered, at 350 degrees F for 40 -45 minutes or until bubbly.

Crescent Pizza Pinwheels

Ingredients

1 (8 ounce) can PillsburyB® refrigerated crescent dinner rolls or PillsburyB® Crescent Recipe CreationsB,ŷ refrigerated flaky dough sheet
2 tablespoons grated Parmesan cheese
1/3 cup finely chopped pepperoni
2 tablespoons finely chopped green bell pepper
1/2 cup shredded Italian cheese blend
1/2 cup pizza sauce

Directions

Heat oven to 350 degrees F. Spray cookie sheet with cooking spray.

If using crescent rolls: Unroll dough; separate dough into 4 rectangles. If using dough sheet: Unroll dough and cut into 4 rectangles. Firmly press perforations to seal.

Sprinkle Parmesan cheese, pepperoni, bell pepper and Italian cheese blend over each rectangle.

Starting with one short side, roll up each rectangle; press edge to seal. With serrated knife, cut each roll into 6 slices; place cut side down on cookie sheet.

Bake 13 to 17 minutes or until edges are golden brown. Meanwhile, heat pizza sauce. Immediately remove pinwheels from cookie sheet. Serve warm with warm pizza sauce for dipping.

Breakfast Pizza I

Ingredients

1 pound ground breakfast sausage
1 (8 ounce) package refrigerated crescent rolls
1 cup frozen hash brown potatoes, thawed
1 cup shredded Cheddar cheese
5 eggs
1/4 cup milk
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1/4 cup grated Parmesan cheese

Directions

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Preheat oven to 375 degrees F (190 degrees C).

Brown sausage and drain. Separate crescent roll dough into 8 triangles. Place in an ungreased 12 inch pizza pan with points toward the center. Press together to form a crust. Bottom of crust should be sealed and outside edge should be slightly raised. Spoon sausage over crust. Sprinkle with hash browns and top with cheddar cheese.

Beat together eggs, milk, salt and pepper; pour over crust. Sprinkle with parmesan cheese.

Bake in preheated oven until eggs are set, about 25 to 30 minutes.

Pub Pizza

Ingredients

1 small (4 inch) pita bread
1/4 cup pizza sauce
4 slices cooked ham
1/4 cup pineapple chunks,
drained
4 slices Monterey Jack cheese

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place pita bread on a small baking sheet. Cover with pizza sauce. Layer with cooked ham and pineapple chunks. Top with Monterey Jack cheese.

Bake in the preheated oven 12 to 15 minutes, until the cheese is melted and lightly browned.

Greek Pita Pizzas

Ingredients

2 whole pita breads
2 tablespoons olive or vegetable oil, divided
1/4 cup sliced stuffed olives
2 teaspoons red wine vinegar or cider vinegar
1 garlic clove, minced
1/2 teaspoon dried oregano
1/4 teaspoon dried basil
Dash pepper
1/2 cup torn fresh spinach
1/3 cup crumbled feta cheese
1 small tomato, seeded and chopped
1/4 cup shredded Parmesan cheese

Directions

Brush pitas with 1 tablespoon oil. Place on a baking sheet. Broil 4 in. from the heat for 2 minutes. Meanwhile, in a bowl, combine the olives, vinegar, garlic, oregano, basil, pepper and remaining oil. Spread over pitas; top with spinach, feta cheese, tomato and Parmesan cheese. Broil 3 minutes longer or until cheese is melted.

Veggie Ranch Pizza

Ingredients

1 unbaked pizza crust
1 1/2 cups Ranch-style salad dressing
2 cups shredded Cheddar cheese
1/2 cup shredded carrots
1/2 cup chopped cauliflower
1/2 cup chopped fresh broccoli
1/2 cup chopped onion
1/2 cup chopped red bell pepper
1/2 cup sliced fresh mushrooms
1 pound mozzarella cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pizza crust on a pizza pan or baking sheet, and spread dressing evenly over the top. Sprinkle with Cheddar cheese, followed by carrots, cauliflower, broccoli, onion, red pepper, and mushrooms. Top with mozzarella cheese.

Bake in preheated oven for 15 to 20 minutes, until vegetables are tender, and cheese is melted and lightly browned.

Mission Mexican Pizza

Ingredients

8 (6 inch) Mission® Fajita Flour Tortillas, cooked into crispy tortillas
1 cup refried beans, prepared
1 pound ground beef, chuck, raw
salt to taste
pepper to taste
4 tablespoons pizza sauce, prepared
1 cup Mexican Cheese Blend, grated, prepared
1/2 cup Roma tomato, fresh, small chop
4 teaspoons cilantro, fresh, rough chopped

Directions

To make the Mission® Crispy Tortillas: Place all 8 tortillas directly on the oven rack of a 350 degrees F oven and bake for 8 minutes. Remove from the oven and reserve on your work surface.

Heat the 1 cup of refried beans for 1 minute in the microwave to get hot and reserve for the recipe build.

Season the ground beef with salt and pepper and saute for 8 minutes in a non-stick pan, drain and reserve hot for the recipe build.

To build 1 Mexican Pizza: Place 1 crisp Mission® tortilla on work surface.

Evenly spread tortilla with 1/4 cup hot refried beans.

Evenly top refried beans with 1/4 (approximately 4 ounces) of the cooked ground beef.

Top ground beef with second crisp tortilla and evenly spread 1 heaping tablespoon of pizza sauce over the tortilla.

Evenly top the pizza sauce with 1/4 cup grated Mexican cheese blend and 2 tablespoons chopped tomatoes.

Repeat steps 1 through 5 for remaining 3 servings.

Place all 4 pizzas, at one time, in 350 degrees F oven on a cookie pan/flat pan, and bake for 2 minutes to melt the cheese. Sprinkle 1 teaspoon chopped cilantro evenly over the top of each pizza. Serve each pizza whole.

Rye Bread Party Pizzas

Ingredients

1 pound ground beef
1 pound ground pork sausage
1 pound processed cheese food
1 teaspoon Worcestershire sauce
1 tablespoon ketchup
1 (1 pound) loaf cocktail rye bread

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a medium baking sheet with aluminum foil.

Place ground beef and ground pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Place processed cheese food in a large, microwave safe bowl. Microwave on high 3 to 4 minutes, or until processed cheese food is melted.

Into the bowl with melted processed cheese food, mix Worcestershire sauce and ketchup. When thoroughly blended, mix in beef and pork.

Place approximately 2 tablespoons of the mixture on each slice of cocktail rye bread.

Arrange cocktail rye bread slices in a single layer on the prepared baking sheet. Bake in the preheated oven 10 to 15 minutes, or until lightly browned and crisp.

Pizza Casserole II

Ingredients

2 pounds ground beef
1 (1.3 ounce) envelope sloppy joe seasoning
2 (8.5 ounce) cans refrigerated crescent roll dough
1 cup shredded mozzarella cheese
1 cup shredded Cheddar cheese
1 (14 ounce) can pizza sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the beef in a skillet over medium heat. Cook until evenly brown. Drain grease. Mix in sloppy joe seasoning.

Press 1 can of refrigerated crescent roll dough in the bottom of a 9x13 inch baking dish. Layer with ground beef. Sprinkle mozzarella cheese and Cheddar cheese over beef. Spread evenly with sauce. Top with remaining crescent roll dough.

Bake 40 minutes in the preheated oven, until top is golden brown.

Pizza Balls

Ingredients

- 1 pound ground Italian sausage
- 2 cups baking mix
- 1 chopped green bell pepper
- 1 yellow onion, chopped
- 1 (16 ounce) package shredded mozzarella cheese
- 1 cup pizza sauce
- 1 cup water

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a large baking sheet.

In a medium bowl, mix together Italian sausage, baking mix, green bell pepper, yellow onion, mozzarella cheese and pizza sauce. Gradually stir in water until the mixture is a workable consistency. Roll into 1 inch balls.

Arrange pizza balls on the baking sheet. Bake in the preheated oven 20 minutes, or until lightly browned. Serve hot.

Tikka Masala Pizza

Ingredients

2 mini 8-inch pizza crusts
1/2 cup Kikkoman Tikka Masala
Curry Sauce
4 ounces mozzarella cheese,
shredded
1/4 cup chopped cilantro

Directions

Preheat oven to 450 degrees. Spread each crust with 1/4 cup Tikka Masala Curry Sauce, sprinkle each with 2 ounces shredded cheese. Sprinkle with cilantro. Bake for 8-9 minutes until cheese is melted. Let cool about 3 minutes before cutting into 8 mini pizza slices.

Roast Beef Pizza

Ingredients

1/4 cup olive or vegetable oil
2 tablespoons cider or red wine vinegar
2 garlic cloves, minced
3/4 teaspoon salt
1/4 teaspoon pepper
2 cups chopped cooked roast beef
1 medium onion, sliced
1 medium green or sweet red pepper, julienned
1 cup sliced mushrooms
1 (1 pound) loaf frozen bread dough, thawed

Directions

In a large resealable plastic bag or shallow glass dish, combine oil, vinegar, garlic, salt and pepper. Add beef, onion, green pepper and mushrooms; toss to coat. Refrigerate for at least 2 hours.

Meanwhile, let dough rise at room temperature for 1 hour. Punch dough down and roll into a 14-in. circle. Transfer to a greased 14-in. circle. Transfer to a greased 14-in. pizza pan. Drain and discard marinade; arrange beef and vegetables over crust. Bake at 375 degrees F for 30-40 minutes.

Big Cheeseburger Pizza

Ingredients

1/2 pound ground beef
1 onion, chopped
1 cup thousand island salad dressing, or to taste
1 (12 inch) pre-baked pizza crust
1/2 teaspoon seasoning salt, or to taste
1 cup shredded American cheese
2 cups shredded lettuce
1 tomato, chopped (optional)
dill pickle slices (optional)

Directions

Place the ground beef and onion in a skillet over medium-high heat. Cook, stirring to crumble, until evenly browned. Season with seasoning salt, drain off grease, and set aside.

Preheat the oven to 450 degrees F (230 degrees C). Spread salad dressing on the pizza crust. Top with a layer of ground beef and onion. Sprinkle shredded cheese over the top.

Bake for 8 to 10 minutes in the preheated oven, until cheese is melted. Allow pizza to cool for about 5 minutes, then slice into wedges and top with lettuce tomato and pickles, if desired.

Spinach Alfredo Pizza

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (10 ounce) container Alfredo Sauce
1 (6 ounce) can sliced mushrooms, drained
1 (10 ounce) can artichoke hearts, drained and quartered
1/2 cup grated Parmesan cheese
4 cups shredded mozzarella cheese
2 unbaked pizza crusts
2 tablespoons olive oil
1 (2.25 ounce) can sliced black olives (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Spread pizza crusts out onto baking sheets or pizza pans.

Place the spinach and Alfredo sauce in a saucepan, and warm over medium heat. Stir occasionally. Spread 1 tablespoon of olive oil onto each pizza crust. Spoon half of the Alfredo and spinach onto each crust, then arrange artichoke hearts over the sauce layer. Top each pizza with half of the mozzarella cheese and Parmesan cheese. Sprinkle mushrooms and black olives on top.

Bake pizzas one at a time for 20 minutes in the preheated oven, or until the bottom is nicely browned.

Summer Olive Pizza

Ingredients

3 medium tomatoes
2 tablespoons olive oil, or more if needed
1/2 teaspoon salt, or to taste
1/4 teaspoon pepper
1 tablespoon dried tarragon
5 cloves garlic, minced
1/3 cup drained canned cannellini beans
1/4 cup canned mushrooms, drained
1 teaspoon poultry seasoning
1 teaspoon garlic powder
2 1/2 cups shredded mozzarella cheese
1/2 cup sliced black olives
3 (10 inch) flour tortillas

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Bring a saucepan of water to a boil. Boil tomatoes for about 5 minutes, then remove from the pan, and drop into a bowl of cold water. Peel, and cut in half. Place tomato halves cut side up onto a baking sheet. Drizzle with olive oil, and season with salt, pepper and tarragon to taste. Reserve 1 teaspoon of tarragon for later.

Bake for 12 minutes in the preheated oven. Meanwhile, combine the beans and mushrooms in the container of a food processor or blender, and process until smooth. Set aside in a small dish.

Heat 1 tablespoon of olive oil in a skillet over medium heat. Add the garlic, and cook stirring until fragrant. Add the bean and mushroom paste, and stir to blend. When the tomatoes are done, place them into the food processor, and process for about 10 seconds. The tomatoes should not become a paste, but more of a pulp. Stir the tomatoes into the skillet a little bit at a time, and season with poultry seasoning and the remaining teaspoon of tarragon. Heat through.

Place tortillas into the oven, and cook for about 1 minute, or until slightly hardened. Remove from the oven, and place on a baking sheet. Spread some sauce onto the browned side of each tortilla, sprinkle with olive slices, and cover generously with shredded mozzarella cheese.

Bake for 3 to 5 minutes in the preheated oven, or until cheese is melted and the edges are lightly browned. Cool for a few minutes, then cut into quarters and serve.

Chicken Pizzaiola

Ingredients

- 1 tablespoon olive oil
- 4 skinless, boneless chicken breast halves - pounded thin
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 3 potatoes, peeled and quartered
- 2 green bell peppers, cut into strips
- 2 teaspoons dried oregano
- 1 teaspoon onion powder
- 1/4 teaspoon crushed red pepper flakes
- 1 (14.5 ounce) can diced tomatoes
- 3 tablespoons tomato paste
- 1 (14.5 ounce) can chicken broth

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare a 9x13 inch baking dish with cooking spray.

Heat the oil in a large skillet over medium heat. Season the chicken breasts on both sides with the salt and pepper. Cook the chicken in the hot oil until completely browned, 2 to 3 minutes per side. Transfer the chicken to the prepared baking dish; cover tightly with aluminum foil.

Place the potatoes and bell peppers in the skillet. Season with oregano, onion powder, and red pepper flakes. Cook and stir until the vegetables soften, 10 to 15 minutes. Add the tomatoes, tomato paste, and chicken broth to the skillet; bring to a boil. Remove from heat and pour over the chicken breasts; tightly cover again with the aluminum foil.

Bake in the preheated oven until the chicken is no longer pink in the center and the juices run clear, about 45 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Pizza Mac Casserole

Ingredients

1 pound ground beef
2 cups elbow macaroni, cooked,
drained
1/2 cup chopped onion
1/2 cup chopped green pepper
2 (14 ounce) jars pizza sauce
2 cups shredded mozzarella
cheese

Directions

In a skillet, brown beef; drain. Add the macaroni, onion, green pepper and pizza sauce. Pour into a greased 2-1/2-qt. baking dish. Cover and bake at 350 degrees F for 20 minutes. Uncover and sprinkle with cheese. Bake 10-15 minutes longer or until the cheese is melted.

Pizza Bread

Ingredients

3/4 cup water (70 to 80 degrees F)
2 tablespoons dried minced onion
1 tablespoon nonfat dry milk powder
1 tablespoon sugar
1 tablespoon butter or margarine, softened
1 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon dried oregano
2 cups bread flour
2 teaspoons active dry yeast
1/3 cup chopped pepperoni
1/4 cup chopped canned mushrooms
1/4 cup shredded mozzarella cheese
2 teaspoons grated Parmesan cheese

Directions

In bread machine pan, place the first 10 ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Just before the final kneading (your machine may audibly signal this), add the pepperoni, mushrooms and cheeses.

Cold Vegetable Pizza

Ingredients

2 (8 ounce) cans refrigerated crescent rolls
1 cup mayonnaise
1 (8 ounce) package cream cheese, softened
1 tablespoon dill weed
2 1/2 cups sliced vegetables (squash, mushrooms, carrots, radishes, cucumber)
1/2 cup sliced ripe olives
3/4 cup shredded Cheddar cheese
3/4 cup shredded mozzarella cheese

Directions

Unroll the crescent rolls and place in an ungreased 15-in. x 10-in. x 1-in. baking pan. Flatten dough to fit the pan, sealing seams and perforations. Bake at 375 degrees F for 10 minutes or until golden brown. Cool.

In a small mixing bowl, beat the mayonnaise, cream cheese and dill until smooth; spread over crust. Top with the vegetables of your choice. Sprinkle with olives and cheeses; press lightly. Cover and chill for at least 1 hour. Cut into squares.

Sun-Dried Tomato and Arugula Pizza

Ingredients

1 cup tomato sauce
1 (12 inch) pre-baked pizza crust
2 cups shredded mozzarella cheese
1 cup chopped sun-dried tomatoes
2 cups chopped arugula

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread the tomato sauce evenly atop the pizza crust. Arrange the mozzarella cheese and tomatoes on the pizza crust.

Bake in the preheated oven until the cheese is bubbly, about 20 minutes. Remove from oven and top with arugula to serve.