

## **Pizzazz Pizza**

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 15-20 minutes

Makes approx. 12 3x4 inch pieces

**CChints:** The trick to a great crisp crust is to pre-bake the crust. You can find premade basil pesto in your supermarket's deli in the refrigerator case. This pizza allows you to put as much pizzazz in your pizza as you wish.



1 prepared pizza dough from a pop-type tube, thin crust

1 cup prepared pizza sauce in a jar

Optional precooked toppings to be cooked in 1 - 2 teaspoon olive oil:

1 medium onion, diced

8 ounce package sliced portabella mushrooms

1/2 cup green and / or red bell pepper, diced

Optional Toppings:

1-1/2 cup precooked chicken, ground beef or sausage

Sliced pepperoni

3 Roma tomatoes, sliced thin

1/4 cup black olives, sliced

1 to 3 sliced green onion, white parts optional

10 basil leaves, thinly sliced or 1 teaspoon dried Italian seasoning

1 cup shredded cheese; mozzarella, package 6 Italian cheese, provolone or parmesan

Preheat the oven to 425 degrees F. Open can of prepared pizza dough and gently unroll it on a nonstick baking or cookie sheet. Prick the dough 4 times with a fork in 4 different areas of the dough and slightly turn up all edges. Let it sit until the oven is heated.

In a medium nonstick skillet or pan, heat the oil over medium heat. Add the onions and cook for 3 minutes. When the oven is ready, put the pizza dough in the oven to cook for 6 minutes to prebake the crust but not so much that it turns brown. This will be the beginning of a crunchy crust. Add the mushrooms to the onions and cook for 5 more minutes, stirring occasionally. This will precook these enough to get most of the moisture out. Remove the pizza dough pan from the oven.

You are now ready to assemble your pizzazz pizza. Spoon the sauce over the pizza crust. Spread it around to within 1/2 inch of the dough edges. With a slotted spoon, remove the mushrooms and onions from the pan and scatter them on the pizza. You need a slotted spoon to keep a most of the moisture from this mixture in the pan and not on your pizza. Sprinkle evenly with your desired toppings finishing with the cheese on top. Bake for 7 minutes until cheese melts and the crust is a golden brown.

During this time, do a little clean up and prepare any side items you may want to eat with your pizza. When the pizza is done remove it from the oven. Let cool a minute or two while you get your pizza cutting wheel. If your wheel is metal it could damage your nonstick pan so you might want to gently remove the pizza from the pan and onto a pizza board or cutting board. Slice into pieces and serve with your side items.