



BRICK OVEN 7" PERSONAL PIZZA

A crisp, slightly blistered crust sets this brick oven pizza apart from the pack. Top with thinly sliced pepperoni, black olives and zesty pepperoncini for an authentic taste of New York.

Yield: 1 pizza



INGREDIENTS

1 Each	7" Fresh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#07386)
1/4 C	Prepared Pizza Sauce
1 C	Shredded Mozzarella
10 Slice	Pepperoni
1/8 C	Sliced Black Olives
10 Each	Pepperoncini rings

DIRECTIONS

- 1 Preheat an oven with pizza stone to 450 degrees F.
- 2 Spread dough round with pizza sauce. Do not spread completely to edges, leave a 1/4" margin of plain crust around edge.
- 3 Top the sauces evenly with cheese, then arrange remaining ingredients on top of cheese.
- 4 Bake at 450 degrees F directly on pizza stone. Allow the crust and cheese to become browned.