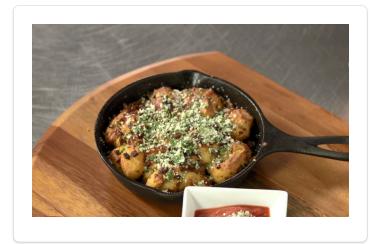


PEPPERONI & CHEESE SHAREABLE SKILLET

CIA recipe concepts 2017

Yield: 1 skillet, serves 4



INGREDIENTS

1 Unit	Dough (#07386)
2 oz	Pepperoni, diced
1 tbsp.	Pesto
3 oz	Mozzarella cheese
3 tbsp.	Parmesan cheese, grated
1 tbsp.	Olive oil
1 tbsp.	Red pepper flakes
1 tbsp.	Fresh Basil, Chopped
1 tbsp.	Fresh italian parsley, chopped
1 C	Marinara sauce, heated

DIRECTIONS

- Thaw Rich's 7in Fresh 'N Ready Oven Rising Sheeted Pizza Dough crust.
- Cut crust into small strips.
- Tie strips of crust into knots and place in large bowl.
- Drizzle knots with olive oil.
- Add mozzarella cheese, parmesan cheese, pesto, red pepper flakes (if desired), and pepperoni to bowl.
- 6 Toss ingredients together to coat.
- Season skillet with olive oil.
- Place knots to fill skillet.
- **9** Bake at 375° until golden brown.
- 10 Garnish with fresh basil, Italian parsley, and parmesan cheese.
- 11 Serve hot with a side marinara sauce.