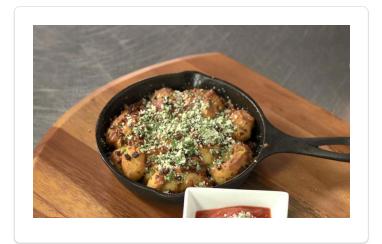


PEPPERONI & CHEESE SHAREABLE SKILLET

CIA recipe concepts 2017

Yield: 1 skillet, serves 4



INGREDIENTS

| 1 Unit | Presh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#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.
- 4 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.
- Serve hot with a side marinara sauce.