

Pasta and Pizza

Pan Pizza

Ingredients:

1 package Gillian's Pizza Dough
1 package Mozzarella Cheese
3/4 Qt. Home Made Tomato Sauce
Sliced Peppers, Onions, Mushrooms (Opt.)

Instructions:

Take pizza dough out of the freezer and place in the refrigerator overnight. Place dough on a G.F. dusted table until room temperature, make sure you cover the dough with plastic or cloth, it will get crusty on top if you don't. Take the dough and knead it for about 2-3 minutes until it binds together into a ball, the dough will get a little wet once you start to work it, so have some rice flour on the table to work with. Roll out the dough to the size pan that you are baking with, a (12") pan works well with a package of pizza dough. Square or round pan, it does not matter. Place the dough on a lightly greased pan and dust with corn meal. If the dough breaks apart you can mend it back once it is in the pan, twist around the edge of the dough to form a thick crust. Place on the sauce and cheese, and bake in a preheated oven @ 450 for 15-20 minutes or until the cheese is lightly browned and cooked in the center. To check this take a spatula and lift the pizza up and check the center to see if it browned. Take the pizza out of oven and let it sit for 5-8 minutes before cutting. Any topping will go on the top of pizza so be creative and have fun!!! Remember to check all ingredient labels as they can change quickly and without notice.

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know that we guarantee our product will arrive fresh and to your satisfaction.
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