

EASY PIZZA PARTY

With Raven Tuffin, EFNEP Educator

Ingredients

Pizza Crust

- 2 ⅛ cup Bisquick Mix
- ½ cup hot water
- ¼ cup of whole wheat or all purpose flour

To Create Your Pizza

- ½ cup of your favorite tomato or marinara sauce
- 2 tablespoons chopped onion
- 1 teaspoon Italian herb seasoning
- 1 cup mozzarella cheese

Optional Additional Toppings

- Spinach*
- Basil*
- Roma Tomatoes*
- Pepperoni (turkey or beef)*
- Ground turkey or ground beef*
- Sliced red, yellow, or green peppers*
- Mushrooms*
- Sausage*
- Grilled Chicken*
- Black Olives*
- Pineapples*
- Jalapeno Peppers*
- Broccoli*

Directions

1. Preheat oven to 475°F
2. Carefully mix Bisquick, flour and water.
3. Knead and let sit in a covered bowl for 30 minutes.
4. Roll dough with rolling pin to desired size and place on a baking sheet lined with parchment paper.
5. Brush dough lightly with olive or vegetable oil.
6. Spread tomato or marinara sauce around surface of pizza dough leaving about 1 ½ inch space from the edge on all sides (this space will be your crust)
7. Add whatever toppings you like
8. Bake at 475°F for 15 to 20 minutes

**Pro Tip: Season your crust with garlic powder, parmesan cheese and/or dried basil for extra flavor*

**Food Safety Tip: Precook all meats to the correct internal temperature BEFORE placing on pizza (refer to internal temperature cooking chart)*

Fish and seafood: 145°F

Beef and pork: 145°F

Ground beef: 160°F

Poultry: 165°F

Ground turkey and chicken: 165°F

