



## SEAFOOD PIZZA TYPE 1



### INGREDIENTS

- 1 package regular active dry yeast
- 1/2 cup warm water (105°F to 115°F)
- 1 1/4 to 1 1/2 cups Gold Medal™ all-purpose flour
- 1 teaspoon vegetable oil
- 1/2 teaspoon salt
- 1/4 teaspoon sugar



### Description

Seafood is one of the treasures and best things that nature gives to humans. The squid fish from the sea is not only delicious but also rich in nutrients.



### Nutrition

420 Calories, 14 g Total Fat, 29 g Protein,  
47 g Total Carbohydrate



## SEEFood PIZZA TYPE 2



### INGREDIENTS

- Half cup mayonnaise
- Quarter cup ketchup
- 1 tbsp Worcestershire sauce
- 8.8/11.6oz (250/330g) classic pizza dough
- 5 tbsp (90ml) pizza sauce (see note below)
- 2.8oz (80g) mozzarella
- Handful Romaine (gem) lettuce leaves, torn
- Half avocado, sliced

### Description

Layered with seared Romaine lettuce leaves, zesty grilled shrimp, creamy avocado slices and tabasco-spiked seafood sauce, our Shrimp Cocktail Pizza is a chargrilled take on the beloved starter.



### Nutrition

310 Calories, 10g Total Fat, 18g Protein, 37g Total Carbohydrate, 10g Sugars



## SEEFood PIZZA TYPE 3



### INGREDIENTS

- 1 1/2 lb boneless skinless chicken thighs
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 small onion, sliced
- 2 medium bell peppers, cut into strips
- 2 cups Muir Glen™ organic pasta sauce tomato basil (from 25.5 oz jar)
- 1 package (16 oz) rotini pasta
- 1 cup shredded mozzarella cheese (4 oz)

### Description

Pizza is a proud dish of Italy and is popular in many countries including Vietnam. Pizza has quite a few ingredients but is not difficult to make. During the weekend, make your own delicious shrimp pizza for family members to enjoy



### Nutrition

170 Calories, 6g Total Fat, 11g Protein, 18g Total Carbohydrate, 2g Sugars





## SLOW-COOKER PIZZA CHICKEN



### INGREDIENTS

- 1/2 cup warm water (105°F to 115°F)
- 1/2 cup Gold Medal™ whole wheat flour
- 2 tablespoons yellow cornmeal
- 8 ounces cooked medium shrimp, peeled and deveined, or 1 cup chopped cooked chicken breast
- 6 tablespoons refrigerated reduced-fat basil pesto
- 1/2 cup shredded reduced-fat mozzarella cheese (2 ounces)



### Description

Slow Cooker Pizza Chicken is a juicy and wonderful weeknight dinner that the whole family will love. Its low carb and keto friendly too! Its an easy, delicious pizza-style chicken. Made right in your slow cooker!



### Nutrition

470 Calories, 13g Total Fat, 30g Protein, 59g Total Carbohydrate, 6g Sugars



## SAUSAGE PIZZA PIE



### INGREDIENTS

- 1 pound bulk pork sausage
- 1 can (8 ounces) pizza sauce
- 1/2 teaspoon dried oregano leaves
- 2 cups Original Bisquick™ mix
- 1/4 cup process cheese spread (room temperature)
- 1/4 cup hot water
- Green and red bell pepper rings, if desired
- 1 cup shredded mozzarella cheese (4 ounces)



### Description

This hearty pizza pie is sure to become a staple in your house. Frozen bread dough is pressed into a springform pan to make an easy crust, then spread with the sauce and topped with sausage, green pepper and cheese.



### Nutrition

280 Calories, 17g Total Fat, 12g Protein,  
21g Total Carbohydrate



## VEGETABLE CRESCENT PIZZA



### INGREDIENTS

- 2 cans Immaculate Baking Co.™ refrigerated crescent rolls
- 1 package (8 oz) cream cheese, softened
- 1/2 cup ranch dressing
- 1/2 cup shredded carrot
- 1 cup small broccoli florets
- 3/4 cup quartered cherry tomatoes
- 3/4 cup quartered cucumber slices
- 1/2 cup chopped yellow bell pepper
- 3 medium green onions, sliced



### Description

Veggie pizza is a brilliant way to use up whatever veggies you have at the ready. To personalize your veggie pizza toppings, use your leftover veggies or latest garden harvest



### Nutrition

90 Calories, 6g Total Fat, 1g Protein,  
7g Total Carbohydrate, 0g Sugars





## MIXED PIZZA TYPE 1



### INGREDIENTS

- 1 can (8 oz) refrigerated Pillsbury™ Sweet Hawaiian Crescent Rolls (8 Count)
- 1 package (8 oz) cream cheese, softened
- 1/2 cup marshmallow creme
- 1 cup chopped fresh strawberries
- 1 cup fresh raspberries
- 1 cup fresh blueberries
- 3 tablespoons hot fudge



### Description

Hawaiian crescent crust and a fluffy marshmallow-cream cheese layer that's topped with all of the best berries, this dessert pizza is sure to disappear fast at your next gathering



### Nutrition

140 Calories, 8g Total Fat, 2g Protein,  
15g Total Carbohydrate, 7g Sugars



## MIXED PIZZA TYPE 2



### Description

**Make your own hearty pizza featuring ground beef, Italian sausage, pepperoni, salami and Canadian bacon--sure to grab the attention of the meat lovers at your table!**



### INGREDIENTS

- 1 can (11 oz) refrigerated Pillsbury™ Thin Crust Pizza Crust
- 1/2 lb lean (at least 80%) ground beef
- 1/2 lb bulk Italian sausage
- 1/2 cup pizza sauce
- 1/2 cup sliced pepperoni
- 1 oz thinly sliced deli salami, cut into quarters
- 1/2 cup diced Canadian bacon
- 1 cup shredded Cheddar cheese (4 oz)
- 1 cup shredded mozzarella cheese (4 oz)



### Nutrition

**390 Calories, 24g Total Fat, 23g Protein, 22g Total Carbohydrate, 4g Sugars**





## MIXED PIZZA TYPE 3



### INGREDIENTS

- Pre-purchased pizza base
- Ground beef
- Ham
- Thinly sliced pineapple
- Chopped sweet chili
- Chopped Onions
- Minced purple onion
- Ketchup
- Shredded mozzarella cheese
- Oregano scented leaves
- Basic seasoning



### Description

Mixed pizza is a dish full of attractive flavors of vegetables and minced meat, giving people a delicious feeling.



### Nutrition

420 Calories, 20g Total Fat, 26g Protein,  
35g Total Carbohydrate, 4g Sugars