

Pizza Recipes

Classic Margherita Pizza

Style: Neapolitan

Prep Time: 15 mins | Cook Time: 10 mins

Serves: 2-3

Ingredients:

- 1 ball pizza dough (homemade or store-bought)
- 1/2 cup San Marzano crushed tomatoes
- 1 tbsp olive oil
- 1 garlic clove (minced)
- 1/2 tsp salt
- 6-8 fresh mozzarella slices
- Fresh basil leaves
- Extra virgin olive oil (for drizzling)

Instructions:

1. Preheat oven to 500°F (260°C), or as hot as it will go.
2. Roll out the dough on a floured surface into a 10-12 inch circle.
3. Mix tomatoes with garlic, salt, and olive oil. Spread evenly on the dough.
4. Add mozzarella slices and a few fresh basil leaves.
5. Bake for 8-10 minutes until crust is golden and cheese is bubbly.
6. Drizzle with olive oil and garnish with more basil.

BBQ Chicken Pizza

Style: American

Prep Time: 20 mins | Cook Time: 12 mins

Serves: 3-4

Ingredients:

- 1 ball pizza dough
- 1/2 cup BBQ sauce (plus extra for drizzling)
- 1 cup cooked chicken breast (shredded)
- 1/2 red onion (thinly sliced)

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- 1 cup shredded mozzarella
- 1/2 cup smoked gouda (optional)
- Fresh cilantro (for garnish)

Instructions:

1. Preheat oven to 450°F (232°C).
2. Roll out the dough to your desired thickness.
3. Spread BBQ sauce over the dough.
4. Top with chicken, onion, mozzarella, and gouda.
5. Bake for 10-12 minutes until golden and melty.
6. Garnish with chopped cilantro and drizzle more BBQ sauce on top.

Pesto Veggie Pizza

Style: Mediterranean

Prep Time: 15 mins | Cook Time: 12 mins

Serves: 3

Ingredients:

- 1 pizza crust or flatbread
- 1/3 cup basil pesto
- 1/2 zucchini (thinly sliced)
- 1/2 cup cherry tomatoes (halved)
- 1/4 red bell pepper (sliced)
- 1/4 cup red onion (thinly sliced)
- 1/2 cup shredded mozzarella
- Crumbled feta (optional)

Instructions:

1. Preheat oven to 425°F (218°C).
2. Spread pesto over the crust.
3. Top with vegetables and sprinkle with mozzarella and feta.
4. Bake for 10-12 minutes until the crust is crisp and cheese is golden.
5. Serve warm, optionally with arugula or a balsamic drizzle.