



PIZZA SUPREME

SERVINGS: 6-8 | PREP TIME: 20 MINS | COOK TIME: 15 MINS

- Preheat oven to 400°F. and line pizza pan with parchment paper (or spray with cooking spray).
- Place warm water, yeast and sugar into mixer bowl with the dough hook attachment on. Mix gently and let nearly double in size, about 5 minutes.
- With mixer on low, add flour, olive oil, salt and garlic salt. Scrape sides of bowl and let knead for 5 minutes until dough is cleaning sides of bowl. Add sprinkles of additional flour if it's not.
- Remove dough with floured hands and transfer to a floured countertop. Fold dough over itself a couple times then form into a round.
- Place dough onto pizza pan and press into a 12-inch round (or larger for a more thin crust). Spoon sauce over dough leaving 1 inch around edges. Top with 1/2 cup of mozzarella, then layer with sausage, bell peppers, onions, zucchini, mushrooms and top with remaining mozzarella cheese.
- Bake for about 15 minutes, until crust is cooked through. Remove and let cool for 5 minutes before slicing into wedges. Serve with a salad if desired.

INGREDIENTS

- 1 cup warm water, 110°F
- 2 1/4 tsp. active dry yeast
- 1 tsp. granulated sugar
- 2 1/2 cups all purpose flour
- 2 TBSP. extra virgin olive oil
- 1 tsp. kosher salt
- 1/4 tsp. garlic salt
- 3/4 cup prepared pizza sauce
- 2 cups shredded mozzarella cheese
- 1 cup sausage, cooked, crumbled & browned
- 1/4 cup green bell peppers, diced
- 1/4 cup red bell peppers, diced
- 1/4 cup white onion, diced
- 1/2 cup zucchini, quartered & sliced
- 1/2 cup white mushrooms, chopped

OTHER MATERIALS

- Pizza pan
- Electric mixer
- Parchment paper (or cooking spray)