Mini pizzas



Summary

Yield: 18
Prep Time: 30 minutes

Mini pizzas

Category: Appetizers
Cuisine: Italian

Ingredients

Instructions

Makes 18-20 mini pizzas

Ingredients
1 ball refrigerated pizza dough, store bought or homemade (see recipe below)
1 cup pizza sauce or jarred pasta sauce
Your desired toppings (see below for ideas)

Topping Ideas
· Cheese: Mozzarella, Mexican cheese, Asiago, Parmesan, Romano, bleu cheese, feta, provolone
· Meat: Chicken, Italian sausage, bacon, ham, beef, chorizo, pepperoni, prosciutto, shrimp
· Vegetables: Tomatoes, artichokes, roasted red peppers, onions, green peppers, jalapenos, spinach, cherry tomatoes, olives, mushrooms, banana peppers, squash, sweet corn, peas, avocado
· Other: Pineapple chunks, black beans, fresh basil, garlic, sprouts, capers

To assemble:
Preheat oven to 400° F.

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Line a large baking sheet with parchment paper or nonstick aluminum foil. Place pizza dough on a well-floured surface, press dough firmly with your fingers to shape, and stretch gently into a 12" x 8" rectangle.

With a round cutter, cut dough into 18-20 rounds; place rounds 1 inch apart on baking sheet. Top each with pizza sauce, cheese, and your desired toppings.

Bake mini pizzas for 8-10 minutes, or until cheese is melted. Serve immediately.