

Dungy's Deep Dish Double Crust Pizza



Makes 8 large slices

1 ~ 2 crust refrigerated pizza dough

1c Progresso Basil & Mushroom Sauce or 1c pesto

1T olive oil

Dried Italian herb mix

Any of the following toppings:

Pepperoni

Minced garlic

Shredded Mozzarella cheese

Sausage

Diced green or red bell peppers

Diced cooked ham

Chopped onions

Banana peppers

Sun~dried tomatoes

Sliced mushrooms

Sliced black or green olives

Artichoke hearts

Preheat oven to 450. On round pizza screen, stretch out bottom dough. Bake 5~6 minutes or until about 1/2 done. Remove from oven.

Brush edges of bottom crust with olive oil. Top bottom crust with tomato sauce or pesto sauce and any of the pizza ingredients you like. Top with shredded cheese. Top with second crust and pinch edges together to form a seal. Brush top crust with olive oil, sprinkle with dried Italian herbs and minced garlic.

Bake 15~18 minutes or until hot and bubbly. Cover top crust with foil if it gets too brown.

Prepare Ahead Tip

Prepare but do not bake. Tightly wrap with plastic wrap and freeze for up to 2 weeks. Thaw overnight in refrigerator day before consumption. Allow pizza to come to room temperature before baking.