

Deep Dish Meatball Pizza



With lots of meatballs, garlic, onion, your favorite pizza sauce and cheese you'll have a new Friday night favorite pizza!

Makes 8 slices

1 refrigerated pizza dough	20 meatballs*	1 pinch red pepper flakes
1t olive oil	4 garlic cloves, finely minced	2c mozzarella cheese, shredded
salt	1 large onion, thinly sliced	1c parmesan cheese, shredded
1c your favorite pizza sauce	1t Italian seasoning	

* see recipe for Mozzarella Stuffed Meatballs

<http://www.yummyissimo.com/images/MozzMeatballs.pdf>

Preheat oven to 400. Oil sides and bottom of 10" round pie pan and lightly sprinkle with salt. Roll out pizza dough to 1/2" to 3/4" thickness and place in pie pan, spreading dough out over sides of pie pan. Bake 8~10 minutes.

Remove dough from oven. Mix together pizza sauce, garlic, Italian seasoning and red pepper flakes. Pour 1/2 of the pizza sauce onto the dough and spread out with the back of a spoon. Top with half of the mozzarella and half of the parmesan. Top cheese with meatballs and sliced onion.

Top with remaining pizza sauce and cheese. Bake until crust is golden brown and cheese is melted, hot and bubbly ~ approximately 15~18 minutes.

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The Meijer logo consists of the word 'meijer' in a bold, lowercase, sans-serif font. The letters 'i' and 'j' are blue, while the other letters are red.

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