

A hand is shown pulling a slice of pizza from a wooden tray. The slice is covered in melted cheese and toppings, including what appears to be pepperoni. The cheese is stretching, indicating it is very hot. The pizza is served on a wooden tray lined with parchment paper. In the background, there is a wooden bowl filled with shredded cheese. The overall scene is set against a dark, textured background.

PIZZA!!

10 ways to switch up
your pizza night!

Rainbow Pizza

1 tube Refrigerated Pizza Dough
Olive oil
1 jar pizza sauce
2 cups shredded Mozzarella cheese
Cherry Tomatoes
Orange Peppers
Frozen or canned corn
Green peppers
Broccoli
Purple onion

1. Preheat oven to 400 degrees. Spray a baking sheet with nonstick spray.
2. Chop veggies into bite size pieces and set aside.
3. Roll out pizza dough onto the baking sheet and press out to fit the sheet and into the edges.
4. Drizzle and rub a small amount of olive oil onto dough, rub into the edges.
5. Bake the pizza dough for about 10 minutes. Remove and then spoon pizza sauce over the dough and spread to cover entire crust.
6. Sprinkle the Mozzarella cheese over the pizza sauce in an even layer.
7. Time to make your rainbow layers: Use ROYGBV as your rainbow guide. (minus the blue)
8. Line of red tomatoes, orange peppers, yellow corn, green peppers, green broccoli, purple onions.
9. Bake in the oven for another 10-15 minutes. Remove, let cool for a bit and enjoy!



Funny Face Pizzas

**Mini Premade Pizza
Crusts**

Pizza Sauce

**Shredded Mozzarella
Cheese**

**Toppings of your choice:
pepperoni, olives,
veggies**

1. Preheat oven to 400 degrees.
2. On a baking sheet with nonstick spray or a Silpat, place the mini pizza crusts on the sheet.
3. Spoon pizza sauce on top of the pizza crusts. Then top with shredded cheese.
4. Time to make your funny faces: get creative! Eyes, ears, mouth, nose, maybe some hair.
5. Bake in the oven for 10 minutes or until cheese is fully melted.
6. Remove, let cool a bit then enjoy!



Pizza Crackers

**1 sleeve of Ritz round
crackers**

Pizza sauce

Mini pepperoni

**Shredded Mozzarella
cheese**

1. Set oven to broil on low.
2. On a baking sheet prepared with a Silpat or nonstick spray, line the round crackers in rows.
3. Place a pepperoni or two on top of the cracker then spoon a dollop of pizza sauce on top of the pepperoni.
4. Sprinkle cheese over the sauce and then place under the broiler for 1-2 minutes until cheese is melted. Careful to watch and not walk too far away.
5. Remove, let sit for a couple minutes and then enjoy!



Pizza Cups

1 package Crescent Roll Dough
Mini Pepperoni Slices
Shredded Mozzarella Cheese
1 small jar of Pizza Sauce

1. Preheat the oven to 375 degrees. Spray a muffin tin with cooking spray.
2. Roll out the crescent roll dough and cut into 12 squares. Place the dough at the bottom of each muffin cup.
3. Add a layer of cheese at the bottom then spoon a dollop of pizza sauce. Then more cheese and follow up with a layer of pepperoni on the top.
4. Bake for 15 minutes until the cheese starts to bubble and the edges turn golden brown.
5. Remove from the oven and let sit for 5 minutes before taking them out of the muffin tin.



Pizza Toast

1 package of Frozen Garlic Toast (we like the Texas Toast)

Pizza Sauce

Shredded Mozzarella Cheese

Pepperoni (or topping of choice)

1. Place the frozen toast on a baking sheet prepared with nonstick spray or a Silpat mat.
2. Bake toast according to the package instructions. Remove the toast when the timer says 2 minutes left.
3. Spoon a dollop of pizza sauce over the bread, then a layer of shredded cheese and the pepperoni.
4. Place back in the oven for 2-4 minutes until your toppings get nice and melty.
5. Remove and let cool a few minutes before enjoying!



Tortilla Pizza

Mini Tortillas
Pizza Sauce
Shredded Mozzarella
Cheese
Mini Pepperoni

1. Preheat oven to 400 degrees. Prepare a baking sheet prepared with nonstick spray or a Silpat mat. Place the mini tortillas in a row on the baking sheet.
2. Spoon pizza sauce on the tortilla, then top with shredded cheese and pepperoni (or topping of your choice)
3. Place in the oven for 5-7 minutes until the cheese is nice and melty.
4. Remove and let set for a couple minutes and then enjoy!



Air Fryer Pizza Shapes

**1 tube refrigerated pizza
crust**
Pizza sauce
**Shredded mozzarella
cheese**

1. Preheat the Air Fryer to 375 degrees.
2. Roll out pizza dough and use cookie cutters to create any shapes you like.
3. Place dough shapes on the air fryer basket and cook for about 6 minutes.
4. Remove from the air fryer and top with a spoonful of pizza sauce and shredded cheese.
5. Place back in the air fryer and cook for another 2 minutes until cheese is melted.
6. Remove and enjoy!



Pizza Pull Bread

**2 Cans of refrigerated
Pizza Dough**
**2 cups shredded
Mozzarella cheese**
**2 Tablespoons Italian
seasoning**
1 teaspoon garlic powder
1/3 cup olive oil
1 package of pepperoni
1 cup Parmesan cheese

1. Preheat oven to 350 degrees.
2. Cut pizza dough into pieces, big and small. Place in a large bowl.
3. Cut pepperonis into quarters, place in the bowl with the dough.
4. Drizzle the olive oil, garlic, Italian seasoning, Parmesan and Mozzarella cheese into the bowl.
5. Mix all together until the dough is covered.
6. In a bundt pan, bread pan or a baking dish would work too. Place all the dough pieces in the pan.
7. Bake for 30 minutes until the top starts to turn golden brown.
8. Remove from the oven and let sit for a bit then flip out onto a plate. Serve with marinara!



Pizza Pockets

1 tube pizza dough
1 jar pizza sauce
Pepperoni slices
1 cup shredded Mozzarella
1 teaspoon Garlic powder
1 teaspoon Italian Seasoning
1 egg, beaten

1. Preheat oven to 375 degrees. Prepare a baking sheet with a Silpat or nonstick spray.
2. Roll out pizza dough then cut into 6 pieces. Flatten out each piece to make a circle. (doesn't need to be perfect)
3. Spoon a bit of pizza sauce on one half of the dough circle. Leave edges free of sauce.
4. Layer pepperoni over the sauce. Top with a large pinch of shredded cheese.
5. Sprinkle with Italian seasoning and garlic powder.
6. Take the empty side of the dough and fold over the toppings side. Pinch the edges together to seal the pocket.
7. Brush the beaten egg over the top of the dough. Bake for 20 minutes until starts to turn golden.
8. Remove and let cool slightly, then serve with marinara sauce!



Taco Pizza

1 tube of prepared crescent roll dough
1 package (8 oz) of cream cheese, softened
3 Tablespoons sour cream
2 Tablespoons salsa
1 pound ground beef
1 envelope taco seasoning
3-4 diced roma tomatoes
Shredded cheddar and jack cheese
Shredded lettuce

1. Preheat oven to 350 degrees. Spray a baking sheet with nonstick spray.
2. Roll out crescent roll dough onto baking sheet, press to cover entire sheet and seal perforated edges.
3. Bake for about 12 minutes until golden brown.
4. While baking, cook the ground beef in a pan on med-high heat. Add the taco seasoning and 1 Tablespoon water to the beef and cook until done.
5. In a smaller bowl, add the cream cheese, sour cream and salsa. Mix together until smooth.
6. Once crust is done and cooled slightly you can assemble.
7. Spread the cream cheese mixture over the crust evenly. Top with the ground beef.
8. Cover with diced tomatoes, shredded cheese and shredded lettuce.
9. Cut and enjoy!

