



Deep Dish Pizzas (Personal Pan)

total time: 35 min | yield: 2 pizzas (8 slices each)
serving size: 1/4 pizza (2 slices) | servings: 8
\$2.00 per serving*

INGREDIENTS

- Canned classic pizza crust
- 1 14-ounce jar of pizza sauce
- 2 1/2 cups shredded mozzarella cheese
- 4 Bar-S Smoked Sausage, diced
- 1 package Bar-S Classic Bacon, diced and cooked
- 4 slices Bar-S Ham, diced
- 1 green pepper diced (optional)
- 1/2 cup diced onion (optional)
- 1 cup sliced mushrooms or sliced olives (optional)
- 1/2 cup parmesan cheese

GET COOKING

1. Preheat oven to 425 F. Grease two oven safe iron skillet with butter.
2. Cut pizza dough in half to form two rectangles.
3. Line each skillet with one of the rectangles of pre-made pizza dough and form into a circle pushing onto the bottom and pushing up onto the sides of the greased 8-inch skillet.
4. Sprinkle 3/4 cup mozzarella cheese over each pan pizza.
5. Then pour 1/2 the bottle of pizza sauce over each pizza and spread evenly.
6. Layer each pizza with half the mixture of diced ham, diced bacon (cooked), and diced smoked sausage. Layer each pizza with veggies of choice, or just leave as is for a simple meaty pizza.
7. Then cover each pizza with 1/2 cup mozzarella cheese, and sprinkle 1/4 cup parmesan cheese on each pizza as the final touch.
8. Cover with tin foil and bake at 425 F for 15 minutes, then uncover and cook an additional 5 minutes or until lightly browned.
9. Remove from oven and allow to cool. Then slice each pizza into 8 slices and serve.