

Portions: 1 pizza, 6 slices



Ingredients

- 1 pizza dough (store-bought crust)
- 1/2 cup pizza sauce
- 1 cup mixed veggies and meats
My choices, red onion, sweet onion, celery, sausage, prosciutto, parley or other favorites such as cherry tomatoes, green pepper, mushroom and pepperroni)
- 1/2 cup mozzarella cheese

Optional: Italian seasonings,
Parmesan cheese

Directions

- Preheat oven to 500 degrees F (260 C).
- Next, coat a cast iron skillet with extra virgin olive oil and run a garlic clove around for seasoning.
- Place your ball of dough into the centre of the pan, wrap in cellophane and rest for about 10 minutes.
- Then, remove the cellophane and push the dough to fill the skillet.
- Place skillet in oven and cook the dough at 500 F for 5 minutes.
- Remove from oven to top of the oven (be careful the skillet is cast iron hot)
- First spread the pizza sauce, sprinkle in 1/2 of mozzarella cheese, and then add veggies.
- Top with remaining mozzarella cheese and your optional seasonings (dried basil, oregano, thyme, red pepper, etc.) and grated parmesan cheese.
- Return to oven and bake for 25-30 minutes or until the crust is golden brown and the cheese and sauce are bubbly.
- Let rest for 5-10 minutes before cutting, then serve immediately.

Bon appétit, *Chef Gilles.*

