



## [Green Bay Area Mom's](#) Favorite Pizza Recipe

### INGREDIENTS:

1 Crustology Pizza Crust (any flavor)

Pizza Sauce (Contandina brand is my personal favorite)

½ lb cooked ground beef, seasoned with Crustology Pizza Seasoning, to taste

Chopped Mushrooms, to taste

Sliced Olives, to taste

Pepperoni, to taste

Shredded mozzarella, approximately 1.5 cups

Fresh Mozzarella pearls, to taste

### METHOD:

Spread pizza sauce on crust, add cooked ground beef, chopped mushrooms, sliced olives, shredded mozzarella cheese, pepperoni, and fresh mozzarella pearls in that order. Bake on pizza screen in a 450 degree oven for 8-12 minutes or until cheese is fully melted and the crust has browned.



## **Crustology's Thai Chicken Pizza**

### INGREDIENTS:

1-12" Crustology Crust

3 C Chicken

2 C Pepper Jack Cheese, grated

1/4 C Bean Sprouts

1/4 C Cilantro

1/4 C Peanuts, dry roasted

1/2 C Red Onion, sliced

1 C Thai Peanut Sauce

4 tbsp Hoisin Sauce

### METHOD:

In a medium sized bowl toss together chicken and peanut sauce until chicken is completely coated. Spread hoisin sauce on pizza crust. Repeat with chicken, pepper jack cheese and red onions. Bake in oven until edges and bottom of pizza are golden brown. Top with bean sprouts, cilantro and dry roasted peanuts. Slice, serve and enjoy!



## **Crustology's Chicken Parmesan Pizza**

### INGREDIENTS:

1-12" Crustology® Pizza Crust (any variety)

5 oz. Pizza Sauce

6 oz Mozzarella Cheese

2 oz shredded Parmesan

6 oz. sliced Chicken Breast

2 oz Panko Breadcrumbs

### METHOD:

Spread the Pizza Sauce in an even layer on top of the crust and sprinkle with 1 oz Parmesan Cheese and all Mozzarella Cheese. Top with sliced Chicken Breast and Panko Breadcrumbs. Cook pizza at 450° for 8-12 minutes. Remove pizza from oven and add remaining 1oz parmesan. Eat and Enjoy!