



WOOD-FIRED PEPPERONI PIZZA

INGREDIENTS

1 pack Plant-Based Pepperoni
1 package fresh pizza dough
(prep according to package or
recipe directions)
1 jar pizza sauce or make your own
1 ½ cups shredded mozzarella
cheese

TIME: 13 mins* (Prep Time 10 mins / Cook Time 3 mins) **SERVES:** 4 **TYPE:** Vegetarian

INSTRUCTIONS

- 1 Heat pizza oven to 850-900°
- 2 Prepare pizza board paddle with cornmeal to cover (this creates the ability to slide pizza into hot oven).
- 3 Place dough rolled out to desired shape onto cornmeal pizza board.
- 4 Add sauce, cheese, and pepperoni.
- 5 Bake 3 minutes. Serve and wait for the “ummm, that is delicious!”

QUICK TIP



High quality ingredients make all the difference in a simple recipe

*Does not include proofing time for your dough. Please follow direction on the package of dough. It may take up to 24 hours.

Before
*the butcher*TM