

PRESTO PIZZA

Ingredients

pizza dough	(see recipe)
¼ cup	all-purpose flour
¼ cup	cornmeal
1 tbsp.	olive oil
500 g block	mozzarella cheese
1 can (19 oz/540 mL)	tomato sauce
1	green pepper
1	tomato
150 g	sliced ham
1 small can	pineapple tidbits
1 small jar	sliced green olives
1 small	onion

Directions

1. Preheat the oven to 425 degrees.
2. Cut up the onion.
3. Grate the mozzarella cheese.
4. Take olives out of the jar.
5. Dice the green pepper.
6. Dice the tomato.
7. Dice the ham.
8. Cut up the pineapple.
9. Sprinkle the cornmeal on a pizza pan or cookie sheet.
10. Divide dough into the number of pizzas you want to make.
11. Sprinkle a thin layer of flour on the table and on the rolling pin.
12. Roll the dough out with the rolling pin until it is about ½ inch thick.
13. Place the dough on a pan, and stretch it into a circle, or the shape that you want. Turn up the edges a bit.
14. Rub olive oil over the dough.
15. Spoon a thin layer of tomato sauce over the dough.
16. Sprinkle with a small amount of cheese.
17. Add the toppings you like – mushrooms, green pepper, olives, pineapple, tomato, etc.
18. Add the remaining cheese on top.
19. Bake for 20 minutes or until the dough is browned and the cheese is melted.
20. Remove the pizza from the oven and turn the oven off.
21. Enjoy!

