



THE J.M. SMUCKER Co

Quick Rise Pizza

Prep Time Cook Time Serves Difficulty

10 mins 20 mins 4 N/A

Ingredients

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 pkg (2 1/4 tsp / 11 mL) instant quick-rise yeast
- 1 tsp (5 mL) salt
- 3/4 cup (175 mL) hot water (120° - 130°F/60° - 65°C)
- 1 tbs (15 mL) Vegetable or Canola Oil
- 1/2 cup (125 mL) pizza or pesto sauce
- 2 cups (500 mL) sliced vegetables, i.e. mushrooms, zucchini, green pepper, red onion
- 1 sweet red pepper, thinly sliced
- 1 1/2 cups (375 mL) cooked chicken strips (about 2 boneless, skinless chicken breasts) or sliced pepperoni
- 1 1/4 cups (300 mL) shredded mozzarella cheese

Directions

Step 1:

Preheat oven to 475°F (240°C). Grease a 15" x 10" (38 cm x 25 cm) baking sheet.

Step 2:

Combine flour, yeast and salt in large bowl. Stir in water and oil to make soft dough. Transfer to lightly floured work surface; knead for 3 to 4 minutes or until smooth and elastic. Cover and let rest for 10 minutes.

Step 3:

Roll dough to 15" x 10" (38 cm x 25 cm) rectangle. Fit into prepared pan. Spread with pizza (or pesto) sauce. Top with vegetables, sweet red pepper and chicken (or pepperoni). Sprinkle with cheese.

Step 4:

Bake on bottom rack of preheated oven for 15 to 20 minutes or until crust is crisp.

Images

