

Incred-HERB-ly Delicious Pizza



No-Yeast Pizza Crust (makes one medium-sized crust)

Ingredients:

- 2 cups flour
- 2 tsp. baking powder
- 1 tsp. salt
- 1 tsp. sugar
- ¾ cup milk
- 2 Tbsp. olive oil

Directions:

- Mix all dry ingredients together.
- Add milk and olive oil and stir until just combined.
- Turn dough onto cutting board or counter and knead ten times. Do not over-knead.
- Let the dough sit for 10 minutes.
- Roll out the dough into your desired shape.
- Poke holes throughout your crust with a fork.
- Line your pizza pan or baking sheet with parchment paper and bake the dough without toppings for 10-15 minutes.
- Add your toppings and bake for 20-30 minutes more.

Homemade Pizza

Ingredients:

- One no-yeast pizza crust or another crust of your choice.
- About 1/3 cup tomato sauce, or your desired amount
- Fresh or dried herbs and spices of your choice (examples: basil, rosemary, thyme, oregano, parsley, black pepper, chives, garlic, marjoram, chili powder, red pepper flakes)
- Other toppings of your choice (green peppers, olives, mushrooms, spinach, whatever you like on your pizza!)
- Cheese (optional, or you could use non-dairy) (parmesan or mozzarella or cheddar, your choice)

Directions:

- After smelling and tasting your herbs and spices, decide which ones you want on your pizza and mix them into your tomato sauce. Reserve more delicate fresh herbs like basil for the end, as their flavor will diminish in the oven.
- Spread your tomato sauce, toppings, and cheese onto the pizza and bake at 425 degrees for 20-30 minutes, depending on your toppings and the crust you are using.
- Add any remaining fresh herbs to your pizza and enjoy!



**Like us on Facebook to keep up with the latest from MFC! **
More recipes at www.midwestfoodconnection.org/recipes/