



Pizza Kit Instructions

Storing TIPS:

- Pizza Kits can be refrigerated for 7 days or stored in the freezer for 1 month.
- Defrost in refrigerator 4-6 hours prior to using.
- If you plan to eat only 1-2 pizzas within the week that you received the kit, then take out the amount you need, and store the rest in the freezer.
- DO NOT freeze, thaw and refreeze, otherwise the quality of ingredients will be compromised.

Option #1: With Pizza Stone (This is the preferred method!)

1. Position oven rack to the lowest level in the oven.
2. Position pizza stone onto center of the oven rack.
3. Preheat oven at 475 degrees for 45 minutes. (NEVER put a cold pizza stone into a hot oven! The stone will break!)
4. Place crust onto a cutting board.
5. Assembling Instructions- assemble in this order:
 - Spread approximately 1 tsp. olive oil onto crust with back of spoon.
 - 1 Tbsp Sauce- spread sauce evenly
 - 1 tsp. Parmesan cheese- sprinkle evenly
 - 1 ½ slices of Mozzarella **torn into dime size pieces**- place evenly
 - Add Chicken Apple sausage and Pepperoni (optional), and what ever else ingredients you desired.
6. Bring cutting board to oven. Use offset spatula to transfer flatbread from cutting board onto preheated pizza stone.
7. Bake for 3-10 minutes or until toppings are hot, cheese is melted and bottom of the crust is crispy and light-medium brown. (Baking time will vary depending on oven.)
8. Garnish with salt, black pepper and chives (optional)

Option #2: No Pizza Stone in Oven or Toaster Oven

1. Position oven rack to the MIDDLE level in the oven.
2. Preheat oven at 475 degrees for 30 minutes.
3. Put crusts onto a baking/cookie sheet pan.
4. Follow Assembling Instructions listed above.
5. Put sheet pan onto center of the middle baking rack, in the preheated oven.
6. Bake for 3-5 minutes in convection, 5-12 min in regular oven or until toppings are hot, cheese is melted and the bottom of the crust is crispy and light brown. To ensure even cooking, rotate pan completely at the halfway mark.
7. Garnish with salt, black pepper and chives (optional)

Option #3: On Grill

1. Preheat COVERED grill on high heat for 30 minutes. Ultimately, you want it to be 450 degrees, like an OVEN!
2. Turn down to low heat and KEEP LID ON.
3. Place crust onto a cutting board. This will help your pizza slide off onto the oven rack.
4. Follow Assembling Instructions listed above.
5. Bring cutting board to grill. Use offset spatula to transfer flatbread from cutting board onto preheated grill.
6. Bake for 3-6 minutes or until toppings are hot, cheese is melted and the bottom of the crust is crispy and light brown.
7. Garnish with salt, black pepper and chives (optional)

Using Eggs for Topping:

1. Do NOT use convection! Bake according to directions listed above.
2. Crack egg in the center of the flatbread, when adding the toppings. It's best if the egg sits directly on top of the crust (as a single layer) and not on top of other toppings.
3. When pizza is done & egg is cooked sunny side up, BUST open the egg, with a spoon, and smear it all over the pizza!
4. Garnish with salt, black pepper and garlic chives (optional)
5. If the egg is not cooked, but the crust & toppings are done, take the pizza out of the oven and BUST and smear the egg all over the pizza, and put back in the oven for 30-60 seconds.