



CRUSTOLOGY[®]



JALAPEÑO POPPER PIZZA

INGREDIENTS

- 1 12" Crustology® pizza crust, any variety
- 5 oz. pizza sauce
- 2 cups Monterey jack cheese, shredded
- 4 slices bacon, chopped
- 3 jalapeño peppers, sliced
- 1/2 red bell pepper, sliced

INSTRUCTIONS

1. Heat a large skillet over medium-high heat.
2. Add the bacon to the skillet and cook until brown and crispy, about 6-8 minutes.
3. Spread the pizza sauce evenly over the crust and sprinkle with Monterey jack cheese.
4. Top with cooked bacon, red bell pepper, and jalapeños.
5. Cook at 450°F for 8-12 minutes.
6. Remove from oven, serve, and enjoy!

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