



Cheese Entrees & Sides



Cooper® Cheese Please Pizza



SHRED



Serves: 4

Ingredients

- 1 16-ounce package refrigerated pizza crust dough
- 1 green bell pepper, cut into rings
- 1 red bell pepper, cut into rings
- 1/2 onion, thinly sliced
- 1 pound extra-lean ground beef*
- 2 tablespoons spicy brown mustard
- 8 cups Cooper® Sharp White cheese, shredded

Directions

1. Preheat the oven to 450°F. Let the pizza dough rest according to package directions.
2. Press the dough into a 16-inch pizza pan or a rimmed baking sheet. Bake for 5 minutes.
3. In a large skillet, combine the bell peppers and onions. Cook over medium heat until the vegetables are tender, about 8 minutes. Remove from heat. Next, add ground beef and cook until crumbly and brown. Remove from heat and drain well.
4. Spread mustard over the pizza crust. Top with beef mixture and Cooper® Sharp cheese. Sprinkle with Montreal steak seasoning.
5. Bake until the crust is browned and the cheese melts, or about 10 minutes. Slice and serve.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.