



Cheese Entrees & Sides

Cooper® Cheese Mediterranean Grilled Pizza



SLICE SHRED



Serves: 4

Ingredients

- 1 box pizza dough mix or ready-made refrigerated pizza dough
- 1-2 tablespoons olive oil
- 1/4 cup pizza sauce
- 1/4 cup yellow onion, diced
- 13 slices turkey pepperoni*
- 4 turkey breakfast sausages*
- 2 cups Cooper® Sharp White cheese, shredded or sliced then torn into pieces
- 1/4 cup Kalamata olives, sliced
- 1/4 cup yellow banana pepper rings
- Feta cheese, to taste

Directions

1. Preheat oven to 425°F.
2. In a medium bowl, mix pizza dough according to package directions. Cover and set aside for 5 minutes.
3. In a small frying pan, prepare sausages according to package directions. Cut into small pieces and set aside.
4. Spray a flat cookie sheet or pizza pan with non-stick cooking spray (you can also use an oven/grill-safe pizza pan). On a floured cutting board or prep surface, press or roll out dough with hands/rolling pin (using additional flour on hands/rolling pin to prevent sticking), until crust is at your desired thickness.
5. Place dough on the cookie sheet/pizza pan and bake in the oven about 3 minutes, or until the crust is no longer doughy (do not over-bake).
6. Remove crust from the oven and brush lightly with olive oil. Spread crust with pizza sauce. Top with onion, pepperoni, and sausages. Sprinkle evenly with Cooper® cheese. Distribute the olive slices and pepper rings. Sprinkle with feta cheese.
7. On a pre-heated grill, either a) if using a cookie sheet, slide the pizza directly to the rack, or b) if using a grilling pan, place pan directly on the grill. Cook covered until pizza crust is browned and cheese is melted.
8. Remove from the grill, slice, and serve!

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