

MACARONI GRILL PIZZA AT-HOME



INCLUDED

- One dough ball
- Shredded mozzarella
- Parmesan cheese
- Imported Pomodorina Sauce
- Pepperoni, Sliced Sausage or Fresh Diced Tomatoes
(if you selected Pepperoni, Sausage or Margherita Meal Kit)

NOT INCLUDED

- Flour
- Pizza pan or baking sheet
- Rolling Pin
- Additional toppings to create your own pizza masterpiece.

GRILLING INSTRUCTIONS

1. Place frozen dough ball in refrigerator and thaw for 24-48 hours.
2. Place thawed dough ball in a lightly floured bowl and move around in bowl to evenly coat with flour. Pat off excess, then press dough into a 6" circle to make rolling easier.
3. Roll dough into a 12" circle using a rolling pin. Place onto a lightly floured pizza peel or baking sheet.
4. Heat the grill to at least 550°F – you want it hot! Then, season the grill grates with oil to prevent the dough from sticking.
5. Place one side of the dough directly on the grill and cook for 15 seconds. Using tongs, gently rotate the dough 90° and cook for an additional 15 seconds.
6. Flip dough over and cook for an additional 10 seconds. You should see beautiful, crisscross grill marks on the pizza dough.
7. Remove dough from grill and place on a pizza peel or baking sheet, crisscross side up. The bottom of the pizza should be the slightly undercooked side.
8. Place 4 oz. of sauce in center of pizza (or more if you like it saucy!) and spread evenly, leaving a one-inch border around the pizza.
9. Sprinkle mozzarella and parmesan cheese evenly over pizza.
10. Topping time! Add your meat and veggies (if using) to create your own pizza masterpiece.
11. Using a pizza peel, place the bottom, slightly undercooked side of the pizza back onto the grill and cook for 4-5 minutes. Put lid on grill to create an oven effect.
12. You may need to move the pizza to a cooler part of the grill, or turn down your heat, if it smells like the pizza is burning.
13. Remove lid. Pizza is done when the edges are crisp and cheese is melted and bubbly.
14. Using the pizza peel, carefully remove pizza from the grill. Let rest for 2 minutes and then cut into eight slices. Delizioso!

COOKING INSTRUCTIONS PREHEAT OVEN TO 350°F.

1. Place frozen dough ball in refrigerator and thaw for 24-48 hours.
2. Place thawed dough in a lightly floured bowl and move around in bowl to evenly coat with flour. Pat off excess, then press dough into a 6" circle to make rolling easier.
3. Roll dough into a 12" circle using a rolling pin. Place on an oven-safe pizza pan or lightly greased baking sheet.
4. Place 1/2 cup of sauce in center of pizza (or more if you like it saucy!) and spread evenly, leaving a one-inch border around the pizza.
5. Sprinkle mozzarella and parmesan cheese evenly all over pizza.
6. Topping time! Add your meat and veggies (if using) to create your own pizza masterpiece.
7. Place pizza in oven and cook until cheese is bubbly and crust is golden brown, about 10-15 minutes. The crust should be crunchy on the outside and soft on the inside. Pizza perfection!
8. Remove from oven and cut into eight slices. Delizioso!



Add additional toppings to create your own pizza masterpiece. Prosciutto, butcher-chopped bacon, spinach and fresh basil are some of our Italian favorites.



If you ordered our Margherita Pizza Kit, try adding fresh basil and a drizzle of our Mancini Family Olive Oil for fresh, bruschetta-inspired flavors.



If you ordered our Sausage Pizza Kit, try adding our briny, Mediterranean Olives to offset the rich sausage.



If you ordered our Pepperoni Pizza Kit, try adding our Golden Peppadew Peppers for a sweet, veggie crunch.