



## Grilled Pizzas



This recipe calls for:

### Homemade Style Pizza Sauce

### Traditional Sauce

Prep time

**20 minutes**

Cook time

**15 minutes**

Servings

**4**

### Ingredients

- 2 tsp. olive oil
- 2 medium green bell peppers, thinly sliced
- 1 large onion, thinly sliced
- 2 packages, 6.5 oz. ea., pizza dough mix, prepared according to package directions, divided into 8 equal portions before resting.
- 1 1/2 cups RAGÚ® Homemade Style Pizza Sauce
- 1 cup grape tomatoes, halved
- 1 1/2 cups shredded reduced fat Mozzarella cheese

## Instructions

1. Preheat grill. Heat oil in large skillet and cook peppers and onion, stirring, 5 minutes or until tender. Remove and set aside.
2. Flatten each ball of dough on floured board into 6- to 7-inch circles. Lightly brush dough with a little oil.
3. Place dough, oiled side down on grill, lightly brush tops with oil. Grill 1 minute or until cooked on bottoms. Remove from grill, place on work surface grilled side up.
4. Spread 3 tablespoons sauce on each crust. Top with cooked onions, peppers, tomato and cheese.
5. Place pizzas on grill; cover and grill 2 minutes or until cheese is just melted. (If pizza bottoms begin to char move them to a cooler place on the grill.)