



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.)