

# Grilled Pizza

1 package refrigerated pizza dough (like they have at Whole Foods or Trader Joe's)  
½ cup Costantino's Kitchen Tomato/Basil Pasta Sauce  
1 cup shredded Italian Blend cheese  
Toppings of choice\*  
Shaved Parmesan Cheese

Brush and oil grill to clean.

Cut dough in half - form each half into a round roll-like shape. Using a rolling pin, roll each half into a round shape (perfectly round is not important - irregular shapes look more rustic and homemade.) Toss pizzas on a grill over medium heat. Grill each side for about 3 minutes, then remove.



Brush each crust with 1/4 cup sauce and top with 1/2 cup cheese. Add whatever toppings you like, followed by the parmesan cheese. Put back on the grill, just long enough to melt the cheese and heat the toppings. Closing the lid will expedite this process.

## \*SUGGESTED TOPPING:

- Pepperoni and Mushrooms
- Prosciutto and Kalamata Olives
- Chicken Sausage and Shaved Fennel
- Sliced Roma Tomatoes and Fresh Mozzarella (leave off shredded cheese and cook this one a little longer)
- Artichoke Hearts and Spinach (make sure the artichoke hearts are cooked and sliced before adding to pizza)

