

Peppery Pizza Squares



PREPARATION TIME
20 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
antipasto



If you are not a kitchen gadget collector, you can save the expense of a specialized pizza slicer to cut these aromatic pizza slices. Using a pair of kitchen scissors will also work well.

SHOPPING LIST

- pizza dough • cherry peppers
- mozzarella cheese

ON HAND

- oil • onions • salt
- dried thyme • dried oregano

Peppery Pizza Squares

INGREDIENTS

- 2 tablespoons vegetable oil
- 2 large onions, sliced
- 1/2 teaspoon salt
- 1/2 teaspoon dried thyme
- 1 can refrigerated pizza dough
- 8 ounces mozzarella cheese, shredded
- 12 pickled cherry peppers, cut into quarters
- 1/2 teaspoon dried oregano

SERVES 6

COOK'N
Express

- Save about 5 minutes cooking time by softening the onions in the microwave. Place onions in a microwave-safe bowl, cover with plastic wrap, and microwave on HIGH for 1 minute. Proceed with step 1 as recipe directs.

Make Ahead

You can brown the onions through step 1 up to 24 hours ahead. Refrigerate, covered, until ready to use.

♦ VARIATION

For a less spicy pizza, use roasted red bell pepper strips instead of cherry peppers.

1 Heat oil in a large skillet over medium-high heat; add onions and salt. Cover; cook, stirring occasionally, for 5 minutes. Remove lid. Stir in thyme; cook until onions are browned, about 10 minutes.



2 Meanwhile, pat dough into a jelly roll pan. Preheat oven to 450°F. Spread mozzarella over pizza crust.

3 Arrange onions evenly over cheese. Arrange peppers over top. Sprinkle oregano over peppers.



4 Bake pizza until cheese is melted and lightly browned, about 15 minutes. Cut into squares.