

Meat Lovers Pizza

Servings: 2

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Total Time: 30 minutes, plus time to make the pizza dough

Ingredients

1 ball of pizza dough (I use 1/4 of this recipe from [Joy the Baker](#))

Olive oil

1/4 cup (2 ounces) tomato sauce

1 cup shredded mozzarella cheese

2 slices bacon, cooked and crumbled

15 pepperoni, or small slices of salami

1/4 cup cooked, crumbled sausage (we like to use a spicy sausage here)

Pinch crushed red pepper

Pinch dried oregano

Feel free to use any pizza dough you like; you can even use a pre-made crust like Boboli or something similar. If you use the Joy the Baker pizza dough linked above, make sure to only use half of the resulting dough for these 2 pizzas (1/4 of the recipe per pizza). The other half of the pizza dough will freeze well, a zip-top bag or another sealed container, for up to 2 months.

Directions

Preheat the oven to 500 F. Pour approximately 1 tablespoon of olive oil onto a large, rimmed baking sheet (13×18-inches). Place the ball of pizza dough on the pan and lightly stretch and/or press the dough to fill the pan. If the dough tends to spring back at you, leave the dough alone for a couple of minutes, then continue pressing it out.

Using a spoon, spread the tomato sauce all over the dough, leaving a thin border around the edge. Top with the cheese, bacon, crumbled sausage, and pepperoni, red pepper, and oregano. Drizzle the top with a little more olive oil.

Bake the pizza for 10 to 15 minutes, or until the edges are crispy and the cheese is brown and bubbly.

Remove from the oven and allow it to cool for a few moments before digging in.

BBQ Chicken Pizza

Servings: 2

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Total Time: 30 minutes, plus time to make the pizza dough

Ingredients

1 ball of pizza dough (we used 1/4 of this [Joy the Baker](#) recipe)

Olive oil

1/4 cup (2 ounces) BBQ sauce

1/2 cup shredded mozzarella cheese

1/2 cup shredded mild cheddar cheese

1 (4 ounces) small chicken breast, cooked and shredded

2 scallions, sliced thinly

Ranch dressing, for serving

Feel free to use any pizza dough you like; you can even use a pre-made crust like Boboli or something similar. If you use the Joy the Baker pizza dough linked above, make sure to only use half of the resulting dough for these 2 pizzas (1/4 of the recipe per pizza). The other half of the pizza dough will freeze well, a zip-top bag or another sealed container, for up to 2 months.

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Using a spoon, spread the BBQ sauce all over the dough, leaving a thin border around the edge. Top with the cheese, shredded chicken breast, and half of the scallions. Drizzle the top with a little more olive oil.

Bake the pizza for 10 to 15 minutes, or until the edges are crispy and the cheese is brown and bubbly.

Remove from the oven and allow it to cool for a few moments before topping with a drizzle of ranch dressing and the remaining sliced scallions.