

WILLIAMS-SONOMA

# PIZZA NIGHT

DINNER  
SOLUTIONS  
FOR EVERY DAY  
OF THE WEEK

KATE McMILLAN

**PIZZA**

**NIGHT**

KATE McMILLAN

PHOTOGRAPHS BY ERIN KUNKEL

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# PIZZA FOR DINNER

Everyone likes pizza night. And if there's anything better than pizza night, it's homemade pizza night. Making pizza at home that is the equal of some of the best pies you have tasted in pizzerias is surprisingly easy. Indeed, all that's needed for even the novice cook to master pizza making at home is a little planning, a few hours of practice, and a collection of great recipes.

With this book in hand, you can gather family and friends for a pizza dinner whenever the inspiration or the craving strikes. Here, you'll find simple recipes for doughs, sauces, pizzas, salads, and sides, as well as tips and timelines for ensuring that pizza night is a delicious, wholesome, and fun meal everyone will enjoy.

One reason pizza is wildly popular is because it boasts countless variations. For example, a crust can be gluten-free or whole wheat, cracker thin or deep dish. It might be spread with a traditional tomato sauce or with a heady basil pesto and then topped with nearly any cheese imaginable, from mozzarella to ricotta to feta, along with a vegetable, meat, or seafood. It is easily geared to dietary restrictions, too, whether diners are vegetarians, gluten intolerant, or just watching calories.

Doughs and sauces can often be made in advance and frozen, a time-saver for busy cooks. Toward that end, each of the dough recipes that follows yields two crusts, so you can use half of the dough the day you make it and freeze the rest for another night. With the dough and sauce already on hand, a whole pie can come together in less than a half hour. When you pair it with an easy vegetable-based side dish, pizza night becomes a balanced dinner.

Making your own pizza also saves money, and you can control the quality of the ingredients and what and how much goes on each pie. Pizza night might feature a classic offering, such as a margherita, or be an excuse to use up leftovers in the fridge, like cooked chicken or last night's grilled zucchini. For weekend entertaining, it's easy to dress up pizza with special toppings. You might even arrange the options on a buffet and invite guests to assemble their own pies.

Once you dip into the following pages, impatiently awaiting a pizza delivery or sliding a supermarket-bought frozen pie into the oven will be forever in the past, and pizza night will mean only one thing: pizza made just the way everyone likes it.



## ANATOMY OF A PIZZA

**A classic pizza consists of four components: the base, the sauce, the toppings, and the garnishes. Each component offers a number of possibilities, so that you can customize each pie to your liking. You can even leave out one or more of the components, depending on the combination you choose. Here are a few tips to ensure that what you select for each component will add up to a successful pizza.**

### THE BASE

The base must be sturdy enough to stand up to your chosen toppings and complement their flavors. Each recipe offers a suggested base, but feel free to opt for what works best for you.

### THE SAUCE

The choice of sauce helps inform what your toppings will be. Spread the sauce

The choice of sauce helps inform what your toppings will be. Spread the sauce on the base with a light touch. It should act as a seasoning for the pizza, bringing all the elements together.

## **THE TOPPINGS**

Never pile on too many toppings, in either number or weight. A few carefully selected ingredients will ensure that each one will shine. Use cheese prudently, so it doesn't overwhelm the flavors of the other ingredients.

## **THE GARNISHES**

Employ simplicity for garnishes, such as a sprinkle of coarse salt to enhance all of the flavors, a drizzle of olive oil for an attractive sheen, a scattering of red pepper flakes for a touch of heat, or a small handful of torn herbs for a bright, fresh finish.



# PIZZA PRIMER

**Making pizza at home is easy and doesn't need to be time-consuming or labor-intensive. With just a few tools, a little prep work, and some everyday skills, serving homemade slices is doable on any weeknight schedule. Keep these tips and tricks in mind and you'll make a terrific pizza every time.**

## TOOLS FOR SUCCESS

**These basic tools will help you craft a perfect pizza every time.**

**FOOD PROCESSOR** This appliance makes quick work of mixing pizza dough, saving time and elbow grease.

**PIZZA STONE** Pizzas are baked on this flat piece of unglazed stoneware, which absorbs the high heat of the oven, producing a crisp crust.

**PIZZA PEEL** A wide paddle attached to a long handle, this tool helps simplify transferring a pizza to and from a hot oven.

**PASTRY BRUSH** This everyday kitchen tool is handy for brushing the edge of a pizza crust with olive oil just before baking.

**CHEF'S KNIFE, KITCHEN SHEARS, OR A PIZZA WHEEL**  
A large chef's knife is the best choice for cutting a pizza, though a pizza wheel or kitchen shears will also do the job.

## FOOLPROOF PIZZA FORMULA

You don't need to learn to toss pizza dough in the air to become a pizza pro. In fact, just a little practice goes a long way in perfecting your pies. Here's a

formula to guide you on your way to flavorful pizzas with crispy crusts and bubbly-cheese perfection.

**FRESH IS BEST** Starting with top-notch ingredients is the best way to guarantee tasty results. Buy the best-quality cheese, olive oil, and toppings your budget will allow.

**LET IT REST** If your dough continues to bounce back when you are stretching it out, set it aside to rest for a few minutes, then try again.

**LEAVE AN INCH** Leave at least a 1-inch (2.5-cm) border of bare crust (brushed with olive oil), so the toppings won't escape over the edges during baking.

**LESS IS MORE** To avoid overtopping a pizza, which can yield a gummy crust and floppy slices, approach your toppings with the "less is more" rule. First, lightly coat all but the 1-inch (2.5-cm) border of the crust with the sauce. Next, apply the cheese so that it barely covers just the sauce. For toppings, keep it simple, using no more than three and scattering them lightly enough that the cheese is still visible.

**HEAT IT UP** Before baking a pizza, make sure the oven has reached its highest possible temperature and that the pizza stone has had time to absorb the heat. If the temperature is too low, the pizza will be undercooked. Resist the temptation to open the oven before the suggested cooking time has been reached.

**TRANSFER WITH CARE** The thought of transferring a pizza from a peel to a stone can be intimidating. To ensure success, make sure the peel is well floured before you top it with the pizza. If it isn't, when you try to slide the pizza onto the stone, the pizza will stick and toppings will go flying. Use a large, flat spatula first to loosen the pizza from the peel and then to guide it into the oven and onto the stone.

**COOL, THEN CUT** Once the pizza is out of the oven, let it cool for a few minutes before cutting. This will prevent burned mouths and will keep the melted cheese and toppings from sliding off the slices.



## BRINGING IT ALL TOGETHER

**Making pizza is doable any day of the week, even on weeknights. Having your ingredients prepped and ready to go will ensure a smooth and efficient process. Before starting the dough, measure all the ingredients for it. When you're ready to assemble the first pie, have the sauce prepared, the cheeses and toppings cut as directed, and any necessary tools nearby.**

## PIZZA TIMELINE

**UP TO A FEW WEEKS BEFORE** (optional) Make and freeze the dough and sauce.

**1–2 DAYS BEFORE** Make (or thaw) the dough and sauce.

**THE NIGHT BEFORE** Shape the crust; prep the toppings (slice or grate cheeses; cook vegetable and protein toppings).

**45 MINUTES BEFORE** Preheat the oven and set out the sauce and toppings.

**30 MINUTES BEFORE** Add the sauce and toppings to the crust.

**15 MINUTES BEFORE** While the pizza bakes, assemble any side dishes.

**5 MINUTES BEFORE** Let the pizza cool.

**DINNER IS SERVED!** Cut and serve the pizza.

## **SHORTCUTS FOR A BUSY DAY**

**Use these shortcuts to get dinner on the table quickly and easily:**

**DOUGH** Make and freeze homemade dough ahead of time, then thaw overnight in the refrigerator. Or, purchase premade dough at the grocery store or a local pizzeria.

**SAUCE** Buy jarred tomato sauce, or, for better flavor, pick up fresh pesto and other sauces at a deli counter or specialty food store.

**TOPPINGS** Head to the deli counter for easy toppings, such as cooked or cured meats, olives, and roasted vegetables.

**SIDES & SALADS** Toss fresh greens, such as arugula or baby kale, with olive oil and vinegar for an easy side dish. Or, purchase your favorite salad from the local deli or the prepared foods section of the grocery store.

## **WEEKEND PIZZA PARTY**

**For a crowd-friendly party idea, set up a toppings bar and invite guests to customize their own pies.**

**MAKE THE DOUGH IN ADVANCE** Make multiple batches of dough, so that each guest has a ball of dough.

**MAKE 1–3 SAUCES IN ADVANCE** [Tomato \(see recipe\)](#) and [pesto \(see recipe\)](#) are classic crowd-pleasers.

**SET UP A TOPPINGS BAR** Put a variety of toppings—cheeses, meats, olives, vegetables, fresh herbs—in separate bowls for guests to pick and choose.

**PREHEAT THE OVEN** Before the guests arrive, place the pizza stone in the oven and crank up the heat to high.

**CASUAL SERVING STYLE** Encourage guests to make crusts in different shapes and to add their favorite toppings. Let them eat their pizzas soon after they come out of the oven. This is not the time for a sit-down dinner!



**DOUGH**



# THIN-CRUST PIZZA DOUGH

## ADD HERBS

To turn this classic dough into a crust that's flecked and flavored, just stir about 2 tablespoons chopped fresh herbs or 1 tablespoon crumbled dried herbs into the dry ingredients. Top picks for fragrant, crust-friendly results: oregano, thyme, basil, rosemary, sage, fennel seed, marjoram, or chives. Be wary of mixing too many flavors; try one or two herbs per recipe.

## WHAT YOU NEED

**3<sup>1</sup>/<sub>3</sub> cups (17 oz/530 g) all-purpose flour, plus extra for dusting ¼ cup (1½ oz/45 g) whole-wheat flour**

**1 package (2½ teaspoons) quick-rise yeast**

**1 tablespoon sugar**

**1 tablespoon kosher salt**

**1¼ cups (10 fl oz/310 ml) warm water (110°F/43°C), plus extra as needed**  
**2 tablespoon olive oil, plus extra as needed** In a food processor, combine the flours, yeast, sugar, and salt. Pulse to mix the ingredients. With the motor running, add the water and olive oil in a steady stream, and then pulse until the dough comes together in a rough mass, about 12 seconds. If the dough does not form into a ball, sprinkle with 1–2 teaspoons of water and pulse again until a rough mass forms. Let the dough rest for 5–10 minutes.

Process the dough again for 25–30 seconds, steadying the top of the food processor with one hand. The dough should be tacky to the touch but not sticky. Transfer the dough to a lightly floured work surface and form into a smooth ball. Place the dough in a large oiled bowl, turn to coat with oil, and cover with plastic wrap. Let the dough rise in a warm place until doubled in

cover with plastic wrap. Let the dough rise in a warm place until doubled in bulk and spongy, about 1½ hours.

Turn the dough out onto a lightly floured work surface, punch it down, and shape into a smooth cylinder. Divide into 2 equal pieces. Shape each piece into a smooth ball, dusting with flour only if the dough becomes sticky. Cover both balls of dough with a clean kitchen towel and let rest for 10 minutes before proceeding with the pizza recipe of your choice. If you are using only one ball of dough, place the second ball in a gallon-size zipper-lock bag and freeze for up to 2 months. (When ready to use, thaw the frozen dough for 3–4 hours at room temperature.) **MAKES 2 BALLS OF DOUGH**

# DEEP-DISH PIZZA DOUGH

The addition of cornmeal in this recipe creates a pleasing texture and an extra-savory taste. Originating in a pizzeria in Chicago, deep-dish pizza is made with a thick dough, so your finished pizza will more resemble a pie than a flatbread. One of the best pans for cooking a deep-dish pizza is a cast-iron skillet; the bottom and sides of the pan maintain a high temperature, producing a crispy crust.

## WHAT YOU NEED

**3¾ cups (19 oz/595 g) bread flour, plus extra for dusting**  
**⅔ cup (3⅓ oz/100 g) medium-grind cornmeal**  
**1½ tablespoons sugar**

**1 tablespoon kosher salt**

**1 package (2½ teaspoons) quick-rise yeast**

**1½ cups (12 fl oz/375 ml) warm water (110°F/43°C), plus extra as needed**  
**5 tablespoons (3 fl oz/80 ml) olive oil, plus extra as needed**  
In a food processor, combine the flour, cornmeal, sugar, salt, and yeast. Pulse to mix the ingredients. With the motor running, add the water and olive oil in a steady stream, then pulse until the dough comes together in a rough mass, about 12 seconds. If the dough does not form into a ball, sprinkle with 1–2 teaspoons of water and pulse again until a rough mass forms. Let rest for 5–10 minutes.

Process the dough again for 25–30 seconds, steadying the top of the food processor with one hand. The dough should be tacky to the touch but not sticky. Transfer the dough to a lightly floured work surface and form it into a smooth ball. Place the dough in a large oiled bowl, turn to coat with oil, and cover with plastic wrap. Let the dough rise in a warm place until doubled in bulk and spongy, about 2 hours.

Turn the dough out onto a lightly floured work surface, punch it down, and shape into a smooth cylinder. Divide the dough into 2 equal pieces. Shape each piece into a smooth ball, dusting with flour only if the dough becomes sticky. Cover both balls of dough with a clean kitchen towel and let rest for 10 minutes before proceeding with the pizza recipe of your choice. If you are using only one ball of dough, place the second ball in a gallon-size zipper-lock bag and freeze for up to 2 months. (When ready to use, thaw the frozen dough for 3–4 hours at room temperature.) **MAKES 2 BALLS OF DOUGH**

# GLUTEN-FREE PIZZA DOUGH

Because there is less elasticity in gluten-free pizza doughs, be careful not to stretch or roll the dough too thin, or it will tear. This recipe is a delicious foundation for pizza but too fragile for calzones and stromboli. Try adding 2 tablespoons chopped fresh thyme to add flecks of color and enticing scents.

## WHAT YOU NEED

**2¾ cups (14 oz/440 g) gluten-free all-purpose flour mix, plus more for dusting**

**2 teaspoons sugar**

**1 teaspoon kosher salt, plus more for seasoning ¼ teaspoon baking soda**

**2 large eggs**

**¼ cup (2 fl oz/60 ml) extra-virgin olive oil, plus more for brushing Freshly ground pepper**

In a large bowl, sift together the flour, sugar, salt, and baking soda. In a medium bowl, beat the eggs with the olive oil and ⅔ cup (5 fl oz/160 ml) water. Pour the egg mixture into the flour mixture. Using a fork, toss and stir until well combined.

Divide the dough into 2 equal pieces. Shape each piece into a smooth ball, dusting with flour only if the dough becomes sticky. Cover both balls of dough with a clean kitchen towel and let rest for 10 minutes before proceeding

with the pizza recipe of your choice. If you are using only one ball of dough, place the second ball in a gallon-size zipper-lock bag and freeze for up to 2 months. (When ready to use, thaw the frozen dough for 3–4 hours at room temperature.) **MAKES 2 BALLS OF DOUGH**



# WHOLE-WHEAT PIZZA DOUGH

**The secret to baking with whole-wheat flour is striking the perfect balance in a mixture of whole-wheat and all-purpose flours, so that the end result isn't too dense. This dough is nutty, flavorful, and bakes up with rustic, richly browned edges.**

## WHAT YOU NEED

**2¼ cups (11½ oz/360 g) all-purpose flour, plus extra for dusting 1⅓ cups (7 oz/215 g) whole-wheat flour**

**1 package (2½ teaspoons) quick-rise yeast**

**2 teaspoons kosher salt**

**1 teaspoon sugar**

**1¼ cups (10 fl oz/310 ml) warm water (110°F/43°C), plus extra as needed**  
**2 tablespoons olive oil, plus extra as needed** In a food processor, combine the flours, yeast, salt, and sugar. Pulse to mix the ingredients. With the motor running, add the water and olive oil in a steady stream, and then pulse until the dough comes together in a rough mass, about 12 seconds. If the dough does not form into a ball, sprinkle with 1–2 teaspoons of water and pulse again until a rough mass forms. Let rest for 5–10 minutes.

Process the dough again for 25–30 seconds, steadying the top of the food processor with one hand. The dough should be tacky to the touch but not sticky. Transfer the dough to a lightly floured work surface and form it into a smooth ball. Place the dough in a large oiled bowl, turn to coat with oil, and cover with plastic wrap. Let the dough rise in a warm place until doubled in bulk and spongy, about 1½ hours.

Turn the dough out onto a lightly floured work surface, punch it down, and

knead into a smooth cylinder. Divide the dough into 2 equal pieces. Shape each piece into a smooth ball, dusting with flour only if the dough becomes sticky. Cover both balls of dough with a clean kitchen towel and let rest for 10 minutes before proceeding with your chosen pizza recipe. If you are using only one ball of dough, place the second ball in a gallon-size zipper-lock bag and freeze for up to 2 months. (When ready to use, thaw the frozen dough for 3–4 hours at room temperature.) **MAKES 2 BALLS OF DOUGH**



# CAULIFLOWER PIZZA DOUGH

Unlike wheat flour pizza bases, this dough needs to be partially baked before topping. A crust made of finely chopped cauliflower, cheese, and spices is an elegant gluten-free alternative to wheat flour crust—and a delicious way to add extra vegetables to your kids' diets. The key to success here is getting as much moisture out of the cauliflower as you can. Once you think you've drained it as much as possible, squeeze it in the towel a few more times.

## WHAT YOU NEED

1 head cauliflower, thick stems removed, cut into small florets 3  
tablespoons almond flour

3 tablespoons grated Parmesan cheese

3 tablespoons shredded mozzarella cheese

1 tablespoon olive oil, plus more for brushing

1 teaspoon kosher salt

½ teaspoon dried basil

½ teaspoon garlic powder

1 large egg yolk

Place a pizza stone in the middle of the oven and preheat to 450°F (230°C). Once the oven has reached 450°F (230°C), let the stone continue to heat for

15–30 minutes longer, without opening the door.

Put the cauliflower in a food processor and pulse until the florets are evenly chopped into tiny snowflake-like pieces, about 30 pulses. Transfer to a microwave-safe bowl, cover the bowl with a paper towel, and microwave on high for 5 minutes. Pour the cauliflower onto a clean, dry kitchen towel. Using a wooden spoon, spread it out so that all of the steam can escape. Once cooled, wrap it in the towel tightly and squeeze out as much moisture as you can. It is imperative that you squeeze out as much moisture as you can or the crust will not hold together when you bake it.

Put the cauliflower in a bowl and add the almond flour, Parmesan, mozzarella, olive oil, salt, basil, garlic powder, and egg yolk. Stir well to combine. Cut a 12-inch (30-cm) piece of parchment paper, place it on a pizza peel, and brush it lightly with olive oil. Turn the dough out onto the oiled paper. Using your hands, form the dough into a 9-inch (23-cm) circle, pressing gently and making sure to keep the edges from cracking.

Carefully transfer the dough (keeping it on the parchment paper) onto the hot pizza stone in the oven and bake for 10 minutes. Using the peel, remove the dough from the oven. Leaving a 1-inch (2.5-cm) border, spread your desired sauce over the dough and top with your desired cheeses. Distribute your desired toppings evenly around the pizza. Return the pizza to the stone and bake for another 5 minutes. Transfer the pizza to a cutting board, let cool for a few minutes, then slice and serve.

**MAKES 1 BALL OF DOUGH**



## SAUCES

# TOMATO SAUCE

**This recipe is as simple as it gets. A splash of red wine vinegar brightens all the flavors and brings them forward. Canned tomatoes make this sauce accessible throughout the year, and it freezes really well. Experiment with different herbs to marry the sauce to various toppings.**

## WHAT YOU NEED

**¼ cup (2 fl oz/60 ml) olive oil**

**5 cloves garlic, minced**

**1 can (15 oz/470 g) crushed tomatoes**

**1 teaspoon dried basil**

**¾ teaspoon dried oregano**

**¼ teaspoon dried thyme**

**¼ teaspoon freshly ground pepper**

**1½–2 tablespoons red wine vinegar**

**Kosher salt**

In a small frying pan over medium heat, warm the olive oil. Add the garlic and cook, stirring frequently, until fragrant, 1–2 minutes. Be careful not to let it scorch or the garlic will taste bitter.

In a bowl, stir together the garlic-oil mixture, tomatoes, dried basil, oregano, thyme, pepper, ⅓ cup (3 fl oz/80 ml) water, and 1½ tablespoons of the vinegar. Season to taste with salt and additional vinegar. Use right away or refrigerate in an airtight container for up to 1 week.

**MAKES ABOUT 2¾ CUPS (22 OZ/690 G)**



# OLIVE TAPENADE

Olive tapenade matches perfectly to hot, crisp pizza dough. Choose the ingredients you put on top selectively—because olives are so salty, it's best to use a mild cheese and other ingredients that aren't naturally salty themselves. Leftover tapenade is terrific served with crostini and goat cheese.

## WHAT YOU NEED

**1 clove garlic, minced**

**2 oil-packed anchovies, rinsed**

**1½ cups (7½ oz/235 g) pitted brine-cured olives (black, green, or a mixture) ¼ cup (¼ oz/7 g) loosely packed fresh herb leaves such as thyme, oregano, or basil, or a mixture Grated zest of 1 lemon**

**3 tablespoons olive oil**

**⅛ teaspoon red pepper flakes (optional)**

In a food processor, combine the garlic and anchovies and pulse to mince. Add the olives, herbs, lemon zest, olive oil, and red pepper flakes, if using. Process until the texture is to your liking, either to a coarse or smooth purée.

Use right away, or store in an airtight container in the refrigerator for up to 2 weeks.

**MAKES 1¼ CUPS (10 FL OZ/310 ML)**



# BASIL PESTO

**A great pesto explodes with flavor, so you don't need many toppings to make a great pizza. Pesto freezes beautifully, and since a little goes a long way, freeze it in smaller portions to make weeknight cooking faster and easier (ice cube trays offer the perfect compartments).**

## WHAT YOU NEED

**2 tablespoons pine nuts**

**2½ cups (2½ oz/75 g) fresh basil leaves, packed 5 cloves garlic, minced  
¾ cup (6 fl oz/180 ml) extra-virgin olive oil ⅛ teaspoon fine sea salt, plus  
more as needed**

**2 tablespoons grated Parmesan cheese**

To toast the pine nuts, in a small dry frying pan, warm the pine nuts over medium heat, shaking the pan occasionally, until fragrant and lightly browned, 2–3 minutes. Transfer the pine nuts to a plate and let cool to room temperature.

In a food processor, combine the toasted pine nuts, basil, garlic, olive oil, and sea salt. Process for about 30 seconds, scraping down the sides of the bowl once or twice. Add the cheese and process until combined, about 5 seconds more.

Season to taste with additional sea salt. Use right away or refrigerate in an airtight container for up to 2 days, or freeze in a freezer-safe container for up to 3 months.

**MAKES 1 CUP (9 OZ/240 G)**

# WHITE PIZZA SAUCE

**This creamy sauce—made with ricotta, garlic, and fragrant oregano—is a great change up from red sauce. It makes a delicious base for pizza topped with roasted or grilled vegetables.**

## WHAT YOU NEED

**2 tablespoons olive oil**

**½ yellow onion, minced**

**3 cloves garlic, minced**

**Kosher salt and freshly ground pepper**

**1 cup (8 oz/250 g) whole-milk ricotta cheese ¼ cup (2 fl oz/60 ml) heavy cream**

**1 tablespoon fresh oregano leaves, chopped** In a small frying pan over medium heat, warm the oil. Add the onion, garlic, and a pinch each of salt and pepper. Sauté until the onion is translucent, 3–4 minutes, taking care not to let the onion or garlic brown. Transfer the contents of the pan, including all of the oil, to a bowl and let cool.

When the onion mixture is cool, stir in the ricotta, cream, and oregano. Taste and season with more salt and pepper, if needed.

Use right away, or store in an airtight container in the refrigerator for up to 1 week. The white sauce can be frozen for up to 2 months.

**MAKES 1¼ CUPS (10 FL OZ/310 ML)**

# ROASTED RED PEPPER PESTO

**An alternative to traditional basil pesto, red peppers and toasted walnuts make a flavorful and colorful pesto that works beautifully with both vegetable and meat toppings. Roasting your own bell peppers is a quick and easy task.**

## WHAT YOU NEED

**2 red bell peppers**

**1 clove garlic, minced**

**½ cup (2 oz/60 g) walnuts halves or pieces, toasted and roughly chopped**

**¼ cup (1 oz/30 g) grated Parmesan cheese**

**3 tablespoons olive oil**

**Kosher salt and freshly ground pepper**

Using tongs or a large fork, hold 1 bell pepper at a time directly over the flame of a gas burner, or place directly on the grate. Roast, turning as needed, until blistered and charred black on all sides, 10–15 minutes total.

(Alternatively, place the peppers under a preheated broiler, as close as possible to the heating element, and roast to char them on all sides, turning as needed.) Transfer the peppers to a bowl, cover with plastic wrap or a clean kitchen towel, and set aside to steam until cooled, about 20 minutes. Once cool, peel or rub away the charred skins, then seed the peppers and cut into chunks.

In a food processor or blender, combine the roasted peppers, garlic, walnuts,

Parmesan, and olive oil. Process until smooth. Stop the machine and taste the pesto; adjust the seasoning with salt and pepper, pulsing to mix.

Use right away, or store in an airtight container in the refrigerator for up to 1 week. The pesto can be frozen for up to 2 months.

**MAKES 1½ CUPS (12 FL OZ/375 ML)**



# PIZZAS



**vegetarian**



**meat**



**specialty**



# MUSHROOM, SALAMI & BLACK OLIVE PIZZA

## BRING THE PIZZERIA HOME

This classic pizza-parlor favorite is easy to assemble and always a crowd-pleaser. You can use any type of mushroom on this pizza; sautéing them first adds a sweet, caramelized flavor and gives them nice golden edges. Serve with a [Chopped Salad \(see recipe\)](#) for a complete meal.

## WHAT YOU NEED

3 tablespoons olive oil, plus more for brushing

8 oz (250 g) white or brown mushrooms, brushed clean and thickly sliced

Kosher salt and freshly ground pepper

1 ball [Thin-Crust Pizza Dough \(see recipe\)](#) or [Whole-Wheat Pizza Dough \(see recipe\)](#)

1 cup (8 fl oz/250 ml) [Tomato Sauce \(see recipe\)](#)

2 cups (8 oz/250 g) shredded low-moisture mozzarella cheese

4 oz (125 g) salami, thinly sliced and cut into ½-inch (12-mm) strips

¾ cup (4 oz/125 g) pitted, brine-cured black olives, halved lengthwise

Place a pizza stone in the middle of the oven and preheat to 450°F (230°C). Once the oven has reached 450°F (230°C), let the stone continue to heat for 15–30 minutes longer, without opening the door.

In a frying pan over medium-high heat, warm the olive oil. Add the mushrooms and season with salt and pepper. Sauté until softened and slightly browned around the edges, about 5 minutes. Remove from the heat and set aside.

On a floured pizza peel, stretch or roll out the pizza dough into a 12-inch (30-cm) round. If the dough springs back, let it rest for about 10 minutes before continuing. Leaving a 1-inch (2.5-cm) border, spread the sauce over the dough

round and top with the cheese. Distribute the salami, mushrooms, and olives evenly around the pizza. Brush the outside edge of the dough with olive oil and lightly season the whole pizza with salt and pepper.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake for 10–12 minutes, or until the crust is golden brown. Using the peel, transfer the pizza to a cutting board. Let cool for a few minutes, then slice and serve right away.

**SERVES 4**



## MINI MEATBALL & RED ONION PIZZA

**Make a double batch of these delicious meatballs; they freeze well and are a great way to add bursts of rich flavor to any pizza. To test the meatballs for seasoning before you roll the whole batch, make a small patty and fry it, then taste and adjust as needed.**

### WHAT YOU NEED

**½ small red onion, thinly sliced**

**¾ teaspoon balsamic vinegar**

**Olive oil**

**Kosher salt and freshly ground pepper**

### FOR THE MINI MEATBALLS:

**¼ lb (125 g) *each* ground pork and beef**

**1 clove garlic, minced**

**2 tablespoons grated Parmesan cheese**

**1 ball [Thin-Crust Pizza Dough \(see recipe\)](#) or [Whole-Wheat Pizza Dough \(see recipe\)](#)**

**1 cup (8 fl oz/250 ml) [Tomato Sauce \(see recipe\)](#)**

**1¼ cups (5 oz/155 g) shredded low-moisture mozzarella cheese**

**¼ cup (1 oz/30 g) grated Parmesan cheese**

Place a pizza stone in the middle of the oven and preheat to 450°F (230°C). Once the oven has reached 450°F (230°C), let the stone continue to heat for 15–30 minutes longer, without opening the door.

In a small bowl, toss the onion with the vinegar, ½ teaspoon olive oil, and salt

and pepper to taste. Set aside.

To make the meatballs, in a large bowl, combine the pork and beef, the garlic, and the 2 tablespoons Parmesan. Season well with salt and pepper and mix gently with your hands. Form into mini meatballs, using a scant 1 teaspoon of the meat mixture for each and placing the finished meatballs on a plate as you work. Set aside.

On a floured pizza peel, stretch or roll out the pizza dough into a 12-inch (30-cm) oval, with even thickness across the oval. If the dough springs back, let it rest for about 10 minutes before continuing. Leaving a 1-inch (2.5-cm) border, spread the sauce over the dough and top with the mozzarella and the  $\frac{1}{4}$  cup (1 oz/30 g) Parmesan. Distribute the meatballs evenly around the pizza and finish with the marinated onions. Brush the outside edge of the dough with olive oil and season the whole pizza lightly with salt and pepper.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake for 10–12 minutes, or until the meatballs are cooked through and the crust is golden brown. Using the peel, transfer the pizza to a cutting board and scatter basil all over the top. Let cool for a few minutes, then slice and serve right away.

**SERVES 4**



# BOCCONCINI & PROSCIUTTO PIZZA WITH ARUGULA

## GIVE 'EM SOME GREENS

Topping pizza with a handful of lightly dressed greens is a great way to add more vegetables to dinner. Here, the slightly peppery taste of the arugula complements the saltiness of the cheese and prosciutto.

## WHAT YOU NEED

1 ball [Thin-Crust Pizza Dough \(see recipe\)](#) or [Whole-Wheat Pizza Dough \(see recipe\)](#)

**3 tablespoons olive oil**

**Kosher salt and freshly ground pepper**

**4 ripe plum tomatoes, thinly sliced**

**8 oz (250 g) small mozzarella balls (bocconcini), halved**

**¼ cup (1 oz/30 g) grated Parmesan cheese**

**4 oz (125 g) prosciutto, sliced paper-thin, torn into 2-inch (5-cm) pieces**

**Juice of ½ lemon**

**4 cups (4 oz/125 g) baby arugula**

Place a pizza stone in the middle of the oven and preheat to 450°F (230°C). Once the oven has reached 450°F (230°C), let the stone continue to heat for 15–30 minutes longer, without opening the door.

On a floured pizza peel, stretch or roll out the pizza dough into a 12-inch (30-cm) round. If the dough springs back, let it rest for about 10 minutes before continuing. Brush the entire dough round with 1 tablespoon of the olive oil

and season lightly with salt and pepper. Leaving a 1-inch (2.5-cm) border, distribute the tomato slices and bocconcini halves evenly around the pizza. Top with the Parmesan and prosciutto.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake for 10–12 minutes, or until the crust is golden brown.

Meanwhile, in the bottom of a large bowl, whisk together the remaining 2 tablespoons olive oil and the lemon juice. Season to taste with salt and pepper. Add the arugula and toss to coat.

Using the peel, transfer the pizza to a cutting board. Let cool for a few minutes, then top the pizza with the dressed arugula. Slice and serve right away.

**SERVES 4**

# PANCETTA & CARAMELIZED ONION PIZZA

These simple toppings also taste delicious on a [Cauliflower Crust \(see recipe\)](#). To save time, the onions can be made a day in advance or cut into half-moon shapes and roasted in a 400°F (200°C) oven for 30 minutes for hands-off cooking.

## WHAT YOU NEED

2 tablespoons olive oil, plus more for brushing

2 yellow onions, cut in half through the stem end and thinly sliced crosswise

Kosher salt and freshly ground pepper

**1 tablespoon balsamic vinegar**

5 oz (155 g) pancetta, cut into small cubes

1 ball [Thin-Crust Pizza Dough \(see recipe\)](#) or [Whole-Wheat Pizza Dough \(see recipe\)](#)

1 cup (8 fl oz/250 ml) [Tomato Sauce \(see recipe\)](#)

1½ cups (6 oz/185 g) shredded low-moisture mozzarella cheese

6–8 fresh basil leaves, torn into large pieces

Warm the olive oil in a frying pan over high heat. Add the onions and sauté until translucent, about 8 minutes. Reduce the heat to medium-low and season well with salt and pepper. Cook slowly, stirring occasionally, until the onions turn a very deep brown, 35–45 minutes. Add the vinegar and stir until completely absorbed, about 2 minutes. Remove from the heat and set aside.

Place a pizza stone in the middle of the oven and preheat to 450°F (230°C). Once the oven has reached 450°F (230°C), let the stone continue to heat for 15–20 minutes longer, without opening the door.

15–30 minutes longer, without opening the door.

In a clean frying pan over medium-high heat, fry the pancetta, stirring often, until cooked through and nicely browned, about 8 minutes. Using a slotted spoon, transfer to paper towels to drain.

On a floured pizza peel, stretch or roll out the pizza dough into a 12-inch (30-cm) round. If the dough springs back, let it rest for about 10 minutes before continuing. Leaving a 1-inch (2.5-cm) border, spread the sauce over the dough round and top with the cheese. Distribute the caramelized onions evenly around the pizza and top with the pancetta. Brush the outside edge of the dough with olive oil and season the whole pizza lightly with salt and pepper.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake for 10–12 minutes, or until the crust is golden brown. Using the peel, transfer the pizza to a cutting board. Let cool for a few minutes, then scatter the basil over the top, slice, and serve.

**SERVES 4**

# GROUND BEEF, GREEN OLIVE & ASIAGO PIZZA

Asiago adds a sharp and salty touch to this creative pizza, but you could substitute half of the cheese with pepper Jack cheese for a spicy variation. For a complete meal, serve with broccolini sautéed in olive oil with a generous squeeze of fresh lemon juice.

## WHAT YOU NEED

**1 tablespoon olive oil, plus more for brushing**

**2 cloves garlic, minced**

**¾ lb (375 g) ground beef**

**2 green onions, white and tender green parts only, sliced**

**Kosher salt and freshly ground pepper**

**1 ball [Thin-Crust Pizza Dough \(see recipe\)](#) or [Whole-Wheat Pizza Dough \(see recipe\)](#)**

**1 cup (8 fl oz/250 ml) [Tomato Sauce \(see recipe\)](#)**

**¾ cup (3 oz/90 g) shredded low-moisture mozzarella cheese**

**¾ cup (3 oz/90 g) shredded Asiago cheese**

**½ cup (2½ oz/75 g) green olives, pitted and sliced**

Place a pizza stone in the middle of the oven and preheat to 450°F (230°C). Once the oven has reached 450°F (230°C), let the stone continue to heat for 15–30 minutes longer, without opening the door.

Warm the olive oil in a frying pan over medium-high heat. Add the garlic and sauté just until it begins to soften but not brown, about 1 minute. Add the ground beef and cook, stirring occasionally and using your spoon to break up any clumps, until the meat is mostly browned (it will finish cooking in the oven). Using a slotted spoon, transfer the beef to a bowl. Add the green onions, season well with salt and pepper, and set aside.

On a floured pizza peel, stretch or roll out the pizza dough into a 12-inch (30-cm) round. If the dough springs back, let it rest for about 10 minutes before continuing. Leaving a 1-inch (2.5-cm) border, spread the sauce over the dough round and top with even layers of the mozzarella and Asiago. Distribute the ground beef and the olives evenly around the pizza. Brush the outside edge of the dough with olive oil and season the whole pizza lightly with salt and pepper.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake for 10–12 minutes, or until the crust is golden brown. Using the peel, transfer the pizza to a cutting board. Let cool for a few minutes, then slice and serve right away.

**SERVES 4**



# FIG JAM, GORGONZOLA & PROSCIUTTO PIZZA

**This decadent and richly-flavored pizza is finished off with a syrupy balsamic reduction. Make extra of this delicious condiment to drizzle over salads, roasted vegetables, and roasted meats.**

## WHAT YOU NEED

**1 ball [Thin-Crust Pizza Dough \(see recipe\)](#) or [Whole-Wheat Pizza Dough \(see recipe\)](#)**

**4 tablespoons (2½ oz/75 g) fig jam**

**8 oz (250 g) Gorgonzola cheese, crumbled**

**3 oz (90 g) thinly sliced prosciutto**

**Olive oil for brushing**

**Kosher salt and freshly ground pepper**

**4 tablespoons (2 fl oz/60 ml) balsamic vinegar**

Place a pizza stone in the middle of the oven and preheat to 450°F (230°C). Once the oven has reached 450°F (230°C), let the stone continue to heat for 15–30 minutes longer, without opening the door.

On a floured pizza peel, stretch or roll out the pizza dough into a 12-inch (30-cm) round. If the dough springs back, let it rest for about 10 minutes before continuing. Leaving a 1-inch (2.5-cm) border, spread the fig jam over the dough round and top with the cheese. Cover the pizza with the prosciutto. Brush the outside edge of the dough with olive oil and season the whole pizza lightly with salt and pepper.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake for 10–12 minutes, or until the crust is golden brown.

To make the balsamic syrup, pour the vinegar into a small, heavy-bottomed

saucepan and place over high heat. Bring to a gentle boil, then reduce the heat to low and let the vinegar simmer gently until very thick, 6–8 minutes.

Remove from the heat and let cool slightly. (If you let the syrup sit too long, it will harden. Simply return to a low heat to soften.)

Using the peel, transfer the pizza to a cutting board. Drizzle the balsamic reduction all over the top of the pizza. Let cool for a few minutes, then slice and serve right away.

**SERVES 4**



# PEPPERONI, ROASTED RED PEPPER & MOZZARELLA PIZZA

## FRESH TWIST ON A CLASSIC

Here, classic pepperoni pizza gets a lift from chunks of red bell pepper and basil leaves. For an equally tasty variation, replace the pepperoni with torn pieces of sliced prosciutto.

## WHAT YOU NEED

**2 small red bell peppers**

**1 ball Thin-Crust Pizza Dough (see recipe) or Whole-Wheat Pizza Dough (see recipe)**

**1 cup (8 fl oz/250 ml) Tomato Sauce (see recipe)**

**2 cups (8 oz/250 g) shredded low-moisture mozzarella cheese**

**¼ cup (1 oz/30 g) grated Parmesan cheese**

**3 oz (90 g) pepperoni, thinly sliced**

**Olive oil for brushing**

**Kosher salt and freshly ground pepper**

**8 fresh basil leaves, torn into large pieces**

Place a pizza stone in the middle of the oven and preheat to 450°F (230°C). Once the oven has reached 450°F (230°C), let the stone continue to heat for 15–30 minutes longer, without opening the door.

Using tongs or a large fork, hold 1 pepper at a time directly over the flame of a gas burner, or place directly on the grate. Roast, turning as needed, until blistered and charred black on all sides, 10–15 minutes total. (Alternatively, place the peppers under a preheated broiler, as close as possible to the heating

place the peppers under a preheated broiler, as close as possible to the heating element, and roast to char them on all sides, turning as needed.) Transfer the peppers to a bowl, cover with plastic wrap or a clean kitchen towel, and set aside to steam until cooled, about 20 minutes. Once cool, peel or rub away the charred skins, then seed and chop the peppers. Set aside.

On a floured pizza peel, stretch or roll out the pizza dough into a 12-inch (30-cm) oval, with even thickness across the oval. If the dough springs back, let it rest for about 10 minutes before continuing. Leaving a 1-inch (2.5-cm) border, spread the sauce over the dough round and top with the cheeses. Distribute the roasted peppers and the pepperoni evenly around the pizza. Brush the outside edge of the dough with olive oil and season the whole pizza lightly with salt and pepper.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake for 10–12 minutes, or until the crust is golden brown. Using the peel, transfer the pizza to a cutting board. Let cool for a few minutes, then scatter the basil over the top, slice, and serve.

**SERVES 4**



# CHORIZO & SAUTÉED GREENS PIZZA

**Fresh chorizo is a Mexican sausage that has a serious kick; use sweet Italian sausage for a milder flavor. In this recipe, the spinach is sautéed with olive oil and garlic to give it extra flavor. You can substitute any hearty greens that you like, such as kale, chard, or collard greens.**

## WHAT YOU NEED

**1 tablespoon olive oil, plus more for brushing**

**2 cloves garlic, minced**

**8 oz (250 g) baby spinach leaves**

**Kosher salt and freshly ground pepper**

**1 ball [Thin-Crust Pizza Dough \(see recipe\)](#) or [Whole-Wheat Pizza Dough \(see recipe\)](#)**

**1 cup (8 fl oz/250 ml) [Tomato Sauce \(see recipe\)](#)**

**1½ cups (6 oz/185 g) shredded low-moisture mozzarella cheese**

**⅓ lb (155 g) fresh chorizo, ground or removed from casings**

Place a pizza stone in the middle of the oven and preheat to 450°F (230°C). Once the oven has reached 450°F (230°C), let the stone continue to heat for 15–30 minutes longer, without opening the door.

Warm the olive oil in a frying pan over medium heat. Add the garlic and sauté until soft but not browned, about 2 minutes. Add the spinach, season with salt and pepper, and cook, stirring often, until the spinach mostly wilts, about 2 minutes. Remove from the heat and set aside.

On a floured pizza peel, stretch or roll out the pizza dough into a 12-inch (30-cm) round. If the dough springs back, let it rest for about 10 minutes before continuing. Leaving a 1-inch (2.5-cm) border, spread the sauce over the dough round and top with the cheese. Distribute the sautéed spinach and the chorizo evenly around the pizza, breaking up the sausage with your fingers as needed.

Brush the outside edge of the dough with olive oil and season the whole pizza lightly with salt and pepper.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake for 10–12 minutes, or until the chorizo is cooked through and the crust is golden brown. Let cool for a few minutes, then slice and serve right away.

**SERVES 4**



# FULLY-LOADED DEEP-DISH PIZZA

## DINNER, CHICAGO-STYLE

Hearty deep-dish pies offer a great opportunity to load up on ingredients and different flavors. You don't need a special plan to make delicious deep-dish pizza—a cast-iron frying pan does the trick.

## WHAT YOU NEED

**¾ lb (375 g) sweet or hot Italian sausage, casings removed**

**1 small red bell pepper, seeded and chopped**

**5 oz (155 g) white or brown mushrooms, brushed clean and sliced**

**Kosher salt and freshly ground pepper**

**Olive oil for brushing**

**1 ball [Deep-Dish Pizza Dough](#) (see recipe)**

**1½ oz (45 g) pepperoni, sliced**

**⅓ cup (2 oz/60 g) oil-cured black olives, pitted and halved**

**1 cup (8 fl oz/250 ml) [Tomato Sauce](#) (see recipe)**

**1¼ cups (5 oz/155 g) shredded low-moisture mozzarella cheese**

Position a rack in the lower third of the oven and preheat to 400°F (200°C).

In a frying pan over medium-high heat, fry the sausage, stirring occasionally and using your spoon to break up any clumps, until cooked through, about 8 minutes. Using a slotted spoon, transfer to paper towels to drain.

Pour off all but 1 tablespoon of the fat in the pan and return to medium-high heat. Add the bell pepper and mushrooms to the pan, season with salt and pepper, and sauté until the vegetables are softened and the mushrooms are browned around the edges, about 5 minutes. Remove from the heat and set aside.

Brush a 10-inch (25-cm) cast-iron frying pan with olive oil. Put the pizza dough in the pan and pat into a disk. Using your hands, press the dough into the pan, nudging it gently into an even layer on the bottom and about halfway up the sides. Brush the dough with more olive oil and top with the sausage, pepper and mushroom mixture, pepperoni, and olives. Pour the tomato sauce over, spread it evenly, and finish with the cheese. Season the whole pizza lightly with salt and pepper.

Transfer the pan to the oven and bake until the bottom of the dough is nicely browned (lift carefully with a spatula or long-bladed knife to peek). Remove from the oven and let cool for 5 minutes. Slice directly in the pan and serve right away.

**SERVES 4**

# FENNEL SAUSAGE, RICOTTA & FRESH TOMATO PIZZA

**Aromatic fennel seed gives sausage a wonderful taste. If you can't find it, substitute sweet or spicy Italian sausage, chorizo, or linguica. Using fresh tomato slices in lieu of sauce not only shortens our prep time, but adds extra freshness to each bite.**

## WHAT YOU NEED

**1 ball [Thin-Crust Pizza Dough \(see recipe\)](#) or [Whole-Wheat Pizza Dough \(see recipe\)](#)**

**1 cup (4 oz/125 g) shredded low-moisture mozzarella cheese**

**3 ripe plum tomatoes, thinly sliced**

**½ lb (250 g) fennel sausage, removed from casings**

**½ cup (4 oz/125 g) whole-milk ricotta cheese**

**Olive oil for brushing**

**Kosher salt and freshly ground pepper**

**Fresh rosemary or basil leaves for garnish**

Place a pizza stone in the middle of the oven and preheat to 450°F (230°C). Once the oven has reached 450°F (230°C), let the stone continue to heat for 15–30 minutes longer, without opening the door.

On a floured pizza peel, stretch or roll out the pizza dough into a 12-inch (30-cm) round. If the dough springs back, let it rest for about 10 minutes before continuing. Leaving a 1-inch (2.5-cm) border, cover the dough round with the mozzarella and arrange the tomato slices on top. Distribute the sausage evenly around the pizza, breaking it up with your fingers as needed. Dollop the ricotta all over the pizza. Brush the outside edge of the dough with olive oil and season the whole pizza lightly with salt and pepper.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake

for 10–12 minutes, or until the sausage is cooked through and the crust is golden brown. Using the peel, transfer the pizza to a cutting board and scatter the rosemary over the top. Let cool for a few minutes, then slice and serve right away.

**SERVES 4**



# CARAMELIZED PINEAPPLE & SOPPRESATTA PIZZA

## ALOHA PIE

This riff on a Hawaiian-style pie is a kid-friendly treat. Reduce the amount of sugar for the pineapple if the fruit is very ripe. Make some extra caramelized pineapple for a simple dessert served on top of vanilla ice cream.

## WHAT YOU NEED

2 tablespoons unsalted butter

2 teaspoons sugar

½ fresh pineapple, peeled and cut into 4 slices about ½ inch (12 mm) thick

1 ball [Thin-Crust Pizza Dough \(see recipe\)](#) or [Whole-Wheat Pizza Dough \(see recipe\)](#)

1 cup (8 fl oz/250 ml) [Tomato Sauce \(see recipe\)](#)

1½ cups (6 oz/185 g) shredded low-moisture mozzarella cheese

3 oz (90 g) soppresatta, thinly sliced and cut into ½-inch (12-mm) strips

Olive oil for brushing

Kosher salt and freshly ground pepper

Place a pizza stone in the middle of the oven and preheat to 450°F (230°C). Once the oven has reached 450°F (230°C), let the stone continue to heat for 15–30 minutes longer, without opening the door.

In a large frying pan over medium-high heat, melt the butter. Sprinkle the sugar over the butter and allow the butter to brown slightly. Add the pineapple

slices and cook, turning once, until they caramelize, about 5 minutes per side. Transfer to a plate and let cool, then cut into ½-inch (12-mm) dice. If the center core is too hard, discard.

On a floured pizza peel, stretch or roll out the pizza dough into a 12-inch (30-cm) round. If the dough springs back, let it rest for about 10 minutes before continuing. Leaving a 1-inch (2.5-cm) border, spread the sauce over the dough round and top with the cheese. Distribute the pineapple and the soppressata evenly around the pizza. Brush the outside edge of the dough with olive oil and season the whole pizza lightly with salt and pepper.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake for 10–12 minutes, or until the crust is golden brown. Using the peel, transfer the pizza to a cutting board. Let cool for a few minutes, then slice and serve right away.

**SERVES 4**

# KALE, CHICKEN & SMOKED CHEDDAR PIZZA

## WHOLESOME PIE

With protein from the chicken, calcium from the cheese along with nutrient-packed kale, this pizza is a complete meal. The recipe calls for roasting a chicken breast, but it's also a great way to use up the last bit of meat from a rotisserie chicken. Just pull the meat from the precooked bird into bite-size pieces and toss with the olive oil, salt, and pepper.

## WHAT YOU NEED

1 bone-in, skin-on chicken breast, about  $\frac{3}{4}$  lb (375 g)

3 tablespoons olive oil, plus more for brushing

Kosher salt and freshly ground pepper

2 cloves garlic, minced

5 oz (155 g) baby kale or stemmed (including tough center spines) and chopped regular kale

1 ball [Thin-Crust Pizza Dough \(see recipe\)](#) or [Whole-Wheat Pizza Dough \(see recipe\)](#)

1 cup (8 fl oz/250 ml) [White Pizza Sauce \(see recipe\)](#)

2 cups (8 oz/250 g) shredded smoked Cheddar cheese

Preheat the oven to 375°F (190°C). Pat the chicken dry and put it on a small baking sheet. Brush with 1 tablespoon of the olive oil and season well with salt and pepper. Bake the chicken until opaque throughout, about 25 minutes. Remove from the oven, and when cool enough to handle, discard the skin and bone and shred the chicken into bite-sized pieces. Set aside.

Raise the oven temperature to 450°F (230°C) and place a pizza stone on the middle rack. Once the oven has reached 450°F (230°C), let the stone continue to heat for 15–30 minutes longer, without opening the door.

In a frying pan over medium-high heat, warm the remaining 2 tablespoons oil. Add the garlic and sauté until softened, about 1 minute. Add the kale, season with salt and pepper, and sauté until wilted, about 3 minutes. Remove from the heat and set aside.

On a floured pizza peel, stretch or roll out the dough into a 12-inch (30-cm) round. If the dough springs back, let it rest for about 10 minutes before continuing. Leaving a 1-inch (2.5-cm) border, spread the white sauce over the dough round and top with the cheese. Distribute the chicken and the kale evenly around the pizza. Brush the outside edge of the dough with olive oil and season the whole pizza lightly with salt and pepper.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake for 10–12 minutes, or until the crust is golden brown. Using the peel, transfer the pizza to a cutting board. Brush the tops of the chicken pieces with a little more olive oil. Let cool for a few minutes, then slice and serve right away.

**SERVES 4**



# FIVE-SPICE CHICKEN, CHINESE EGGPLANT & THAI BASIL PIZZA

To make baked eggplant slices, preheat the oven to 400°F (200°C). Arrange the eggplant slices in a single layer on a baking sheet. Brush all sides with 3 teaspoons oil and season with salt and pepper. Roast for 10 minutes, then, using tongs, flip the slices. Return to roast until the slices are fork-tender and browned around the edges, about 5 minutes. Remove from the oven and set aside.

## WHAT YOU NEED

1 boneless, skinless chicken breast, about ½ lb (250 g)

6 teaspoons olive oil, plus more for brushing and drizzling

**1 teaspoon Chinese five-spice powder**

Kosher salt and freshly ground pepper

1 Chinese eggplant, cut on the diagonal into ¼-inch (6-mm) slices

1 small red onion, thinly sliced

1 ball [Thin-Crust Pizza Dough \(see recipe\)](#) or [Whole-Wheat Pizza Dough \(see recipe\)](#)

1½ cups (6 oz/185 g) grated Parmesan cheese

6–8 fresh Thai or regular basil leaves, torn into large pieces

Preheat the oven to 400°F (200°C). Pat the chicken dry and put it on a small baking sheet. Brush with 2 teaspoons of the olive oil, and season on both sides with the five-spice powder and salt and pepper. Bake until opaque throughout, 20–25 minutes. Remove from the oven, and when cool enough to handle, transfer to a bowl, and shred the chicken into bite-sized pieces. Combine with any left behind oil and spices.

Prepare the eggplant according to directions at right.

Raise the oven temperature to 450°F (230°C) and place a pizza stone on the middle rack. Once the oven has reached 450°F (230°C), let the stone continue to heat for 15–30 minutes longer, without opening the door.

In a small bowl, toss the red onion with the remaining 1 teaspoon oil and season with salt and pepper. Set aside. On a floured pizza peel, stretch or roll out the pizza dough into a 12-inch (30-cm) round. If the dough springs back, let it rest for about 10 minutes before continuing. Brush the entire dough round with olive oil and season with salt and pepper. Leaving a 1-inch (2.5-cm) border, cover the dough with the cheese. Distribute the eggplant, shredded chicken, and marinated onion evenly around the pizza.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake for 10–12 minutes, or until the crust is golden brown. Using the peel, transfer the pizza to a cutting board. Let cool for a few minutes, then scatter the basil over the top, slice, and serve.

**SERVES 4**



# BRUSSELS SPROUTS & BACON PIZZA

## EVERYTHING'S BETTER WITH BACON

Serving shaved Brussels sprouts on a pizza is a great way to introduce younger kids to this strong-tasting vegetable. Here, they are cooked with red onion and finished with a touch of balsamic vinegar to sweeten them up.

## WHAT YOU NEED

**6 slices thick-cut bacon**

**¾ cup (2 oz/60 g) Brussels sprouts, halved and cored, outer leaves kept whole and the rest sliced**

**1 small red onion, thinly sliced**

**Kosher salt and freshly ground pepper**

**1½ teaspoons balsamic vinegar**

**1 ball [Thin-Crust Pizza Dough \(see recipe\)](#) or [Whole-Wheat Pizza Dough \(see recipe\)](#)**

**1 cup (8 fl oz/250 ml) [Tomato Sauce \(see recipe\)](#)**

**8 oz (250 g) fresh mozzarella cheese, preferably buffalo, diced**

Place a pizza stone in the middle of the oven and preheat to 450°F (230°C). Once the oven has reached 450°F (230°C), let the stone continue to heat for an additional 15–30 minutes, without opening the door.

In a frying pan over medium-high heat, fry the bacon until crisp, about 6 minutes. Transfer to paper towels to drain. When the bacon is cool enough to handle, crumble or tear it into bite-sized pieces. Set aside.

Pour off all but 1 tablespoon of the fat in the pan and return to medium-high heat. Add the Brussels sprouts and onion to the pan, season with salt and pepper, and sauté until the vegetables soften and begin to brown, about 5 minutes. Stir in the vinegar and sauté until the liquid is absorbed, about 2 minutes. Remove from the heat and set aside.

On a floured pizza peel, stretch or roll out the pizza dough into a rectangle or a 12-inch (30-cm) square, with even thickness across the square. If the dough springs back, let it rest for about 10 minutes before continuing. Leaving a 1-inch (2.5-cm) border, spread the sauce over the dough and top with the cheese. Distribute the Brussels sprouts and bacon evenly around the pizza. Brush the outside edge of the dough with olive oil and season the whole pizza lightly with salt and pepper.

Carefully slide the pizza from the peel onto the hot stone in the oven and bake for 10–12 minutes, or until the crust is golden brown. Using the peel, transfer the pizza to a cutting board. Let cool for a few minutes, then slice and serve right away.

**SERVES 4**



## **EASY SIDES & SALADS**



# CHOPPED SALAD WITH TARRAGON-BUTTERMILK DRESSING

## A WINNING FORMULA

A chopped salad is simply a bunch of vegetables, greens, and other ingredients cut into uniform pieces and tossed in a big bowl with dressing. This easy formula is an ideal solution for using up leftovers. Here the recipe features all vegetables, and some nuts, but you could add cheese, salami, or shredded rotisserie chicken for a heartier salad.

## WHAT YOU NEED

2 tablespoons minced garlic

2 tablespoons minced shallot

5 tablespoons (3 oz/80 g) sour cream

¼ cup (2 fl oz/60 ml) buttermilk

2 tablespoons fresh lemon juice

2 teaspoons chopped fresh tarragon

Kosher salt and freshly ground pepper

1½ cups (9 oz/280 g) cherry tomatoes

1 cup (5 oz/155 g) hazelnuts, toasted

1 heart of romaine lettuce, cored and chopped

1 small head radicchio, cored and chopped

1 small cucumber, peeled and chopped

## **8 radishes, chopped**

To make the dressing, in a bowl, combine the garlic, shallot, sour cream, buttermilk, lemon juice, tarragon,  $\frac{1}{2}$  teaspoon salt, and  $\frac{1}{4}$  teaspoon pepper and whisk to blend well. Set aside.

Quarter the tomatoes and roughly chop the hazelnuts. In a large salad bowl, combine the lettuce, radicchio, cucumber, radishes, tomatoes, and hazelnuts and toss to mix. Pour in the dressing and toss to coat all the ingredients well. Taste and adjust the seasoning. Serve right away.

**SERVES 6**

# GRILLED VEGETABLES WITH BALSAMIC VINEGAR & THYME

**This dish is easy to vary through the seasons. In spring and summer, asparagus, leeks, mushrooms, squashes, sweet and hot peppers, eggplant, and portobello mushrooms make great choices. In the cooler months, swap in sweet potatoes, sliced hard-shelled squash, or broccolini. Too cold to grill? Use the marinade to roast the vegetables in the oven instead.**

## WHAT YOU NEED

**6 tablespoons (3 fl oz/90 ml) extra-virgin olive oil ¼ cup (2 fl oz/60 ml) balsamic vinegar**

**1 red onion, cut into wedges**

**1 globe eggplant, cut into ½-inch (12-mm) slices 2–3 yellow bell peppers, left whole or seeded and cut into big chunks 2–4 squashes, such as zucchini or pattypan, left whole or cut on the diagonal into slices about ½ inch (12 mm) thick 1 bunch asparagus, trimmed**

**¼ cup (⅓ oz/10 g) fresh thyme leaves, chopped**

**Kosher salt and freshly ground pepper**

Build a medium-hot fire in a charcoal grill or preheat a gas grill to medium-high.

In a small bowl, whisk together the olive oil and balsamic vinegar. Arrange the onion, eggplant, peppers, squash, and asparagus on a baking sheet. Brush on all sides with the vinaigrette and season well with the thyme, salt, and pepper, tossing to coat.

Spray the grill rack with nonstick cooking spray. Working in batches, begin grilling the vegetables that take the longest to cook and move through the faster-cooking pieces, cooking each until fork-tender. The onion will take about 6 minutes per side; the peppers about 4 minutes per side; and the squash and asparagus will cook the fastest, about 2 minutes per side. Return the

and asparagus will cook the fastest, about 5 minutes per side. Return the vegetables to the baking sheet as they're finished.

Arrange all of the vegetables on a platter and serve warm or at room temperature.

**SERVES 4-6**



# ANTIPASTI SALAD

Here's an easy variation on the classic pizza parlor staple featuring sliced cheese, salami, and peperoncini tossed with salad greens. This recipe calls for the addition of roasted red peppers for sweetness and Italian butter beans for protein.

## WHAT YOU NEED

**1 clove garlic, minced**

**½ teaspoon Dijon mustard**

**2 tablespoon red wine vinegar**

**Kosher salt and freshly ground pepper**

**2 tablespoons extra-virgin olive oil**

**1 head romaine lettuce, cored and chopped**

**1 can (15 oz/470 g) Italian butter beans, rinsed and drained 2 oz (60 g) salami, thinly sliced and julienned 3 oz (90 g) thinly sliced provolone cheese**

**2 jarred roasted red peppers, drained and chopped 2 or 3 pickled peperoncini, seeded and sliced**

In a large salad bowl, combine the garlic, mustard, vinegar, and salt and pepper to taste. Pour in the olive oil slowly, whisking until well blended. Taste and adjust the seasoning.

Add the lettuce, beans, salami, cheese, roasted peppers, and peperoncini to the

bowl. Toss to coat all the ingredients well with the vinaigrette. Serve right away.

**SERVES 4-6**

# **CAPRESE SALAD WITH BALSAMIC SYRUP**

**This composed salad is best made with juicy tomatoes at the peak of ripeness. For added color contrast, use a combination of tomato colors and types, including heirlooms, grape, and cherry tomatoes. For an easy variation, drizzle with pesto or olive tapenade.**

## **WHAT YOU NEED**

**¼ cup (2 fl oz/60 ml) balsamic vinegar**

**8 oz (250 g) fresh mozzarella cheese, preferably buffalo, sliced, at room temperature**  
**1 lb (500 g) ripe tomatoes, thickly sliced**

**1½ tablespoons extra-virgin olive oil**

**Kosher salt and freshly ground pepper**

**4–6 basil leaves**

To make the balsamic syrup, pour the vinegar into a small, heavy-bottomed saucepan and place over high heat. Bring to a gentle boil, then reduce the heat to low and let the vinegar simmer gently until very thick, 6–8 minutes. Remove from the heat and let cool slightly. (If you let the syrup sit too long, it will harden. Simply return to a low heat to soften.) On a serving platter, arrange the mozzarella and tomato slices, alternating them in rows or another pattern. Drizzle with the olive oil and balsamic syrup and season with salt and pepper. Scatter the basil over the top, tearing the leaves into smaller pieces as you do, and serve right away.

**SERVES 4**



# **SPINACH, PEAR, RED ONION & BACON SALAD**

## **HEALTHY GREENS**

Fresh spinach is full of nutrients and a welcome addition to the dinner table. This salty-and-sweet version uses ripe pear for even more nutrients and fiber. Go light on the seasoning, since the bacon adds ample saltiness to both the dressing and the tossed greens; a few grinds of fresh pepper should do it.

## **WHAT YOU NEED**

**6 slices thick-cut bacon**

**3 tablespoons red wine vinegar**

**1½ teaspoons honey**

**1 teaspoon Dijon mustard**

**½ small red onion, thinly sliced**

**5 oz (155 g) baby spinach**

**1 pear, cored and thinly sliced**

**Freshly ground pepper**

In a frying pan over medium-high heat, fry the bacon until crisp, about 6 minutes. Transfer to paper towels to drain, reserving the fat in the pan. When the bacon is cool enough to handle, crumble or tear it into bite-size pieces. Set

aside.

Spoon 3 tablespoons of the reserved bacon fat into a small saucepan and place over medium heat. Whisk in the vinegar, honey, and mustard and simmer for a minute or two, until slightly thickened. Stir in the onion slices and remove from the heat.

Pour the dressing into a large salad bowl and add the spinach, pear, and crumbled bacon. Toss to coat all the ingredients well. Top with a few grindings of pepper and serve right away.

**SERVES 4**

# **SQUASH, DRIED CHERRY, WALNUT & ARUGULA SALAD**

## **WINTER SALAD SOLUTION**

**You can use any type of winter squash or even sweet potatoes in this comforting salad. You can also try hazelnuts or pecans instead of walnuts, or swap the dried cherries for pomegranate seeds.**

## **WHAT YOU NEED**

**1 large butternut squash, about 1½–2 lb (750 g–1 kg), peeled, seeded, and cubed 6 tablespoons (3 fl oz/90 ml) extra-virgin olive oil**

**3 tablespoons brown sugar**

**Kosher salt and freshly ground pepper**

**5 oz (155 g) baby arugula**

**2 tablespoons fresh lemon juice**

**½ cup (2 oz/60 g) walnuts, toasted and broken into pieces ⅓ cup (1½ oz/45 g) dried cherries**

**Preheat the oven to 400°F (200°C).**

**Pile the cubed squash on a baking sheet lined with parchment paper. Drizzle with 3 tablespoons of the olive oil, sprinkle with the brown sugar, and season well with salt and pepper. Toss to coat, then spread out the squash in a single layer. Roast, stirring once about halfway through, until caramelized and fork**

...ay on heat, stirring once about halfway through, until caramelized and fork-tender, 20–25 minutes. Set aside and let cool.

In a large salad bowl, toss the arugula with the remaining 3 tablespoons olive oil, the lemon juice, and salt and pepper to taste. Add the butternut squash, walnuts, and dried cherries and toss gently to combine. Serve right away.

**SERVES 4**



# HARICOTS VERTS & CHERRY TOMATO SALAD

## VEGETABLES MADE EASY

Make sure to toss the beans in the dressing while they are still warm so they absorb more of the dressing's flavor. You can also use regular green beans for this simple salad; just increase the cooking time to 3 minutes.

## WHAT YOU NEED

**1 medium shallot, minced**

**1½ teaspoons Dijon mustard**

**1 tablespoon red wine vinegar**

**Kosher salt and freshly ground pepper**

**2 tablespoons extra-virgin olive oil**

**Kosher salt and freshly ground pepper**

**8 oz (250 g) haricots verts, trimmed**

**1 cup (6 oz/185 g) cherry tomatoes, halved**

Bring a small saucepan of water to a boil over medium-high heat.

Meanwhile, make the vinaigrette: In a large salad bowl, combine the shallot, mustard, vinegar, and salt and pepper to taste. Pour in the olive oil, whisking until well blended. Taste and adjust the seasoning. Set aside.

Stir ½ teaspoon salt into the boiling water, then add the beans and cook until al dente, about 2 minutes. Drain but do not rinse.

Add the haricots verts and tomato halves to the bowl with the vinaigrette and toss well to make sure each bean and tomato is nicely coated.

Serve warm, at room temperature, or chilled.

**SERVES 4**

# KALE, CHICKPEA & RICOTTA SALATA SALAD

## KALE FOR GOOD HEALTH

Loaded with vitamins A, K, and C and packed with iron, it's hard to beat the nutritional powerhouse that is kale, so it's an excellent addition to a midweek family meal. This salad is a great accompaniment to any pizza, but especially some of the spicy meat-topped pizzas.

## WHAT YOU NEED

**1 teaspoon Dijon mustard**

**3 tablespoons fresh lemon juice**

**Finely grated zest of 1 lemon**

**Kosher salt and freshly ground pepper**

**¼ cup (2 fl oz/60 ml) extra-virgin olive oil**

**½ small red onion, thinly sliced**

**1 can (15 oz/470 g) chickpeas, rinsed and drained**

**1 large bunch kale**

**¼ lb ricotta salata, shaved or cut into small chunks, or crumbled feta**

**cheese** In the bottom of a large salad bowl, combine the mustard, lemon juice and zest, and salt and pepper to taste. Pour in the olive oil slowly, whisking until well blended. Taste and adjust the seasoning. Add the onion and chickpeas to the dressing and toss to mix.

Remove the stems and tough center spines from the kale and roughly chop the leaves. Add the kale and cheese to the bowl and toss to mix well and coat all of the ingredients with the dressing. Serve right away.

**SERVES 4-6**



# **ZUCCHINI RIBBONS WITH PARMESAN, LEMON & MINT**

## **SLICE IT THIN**

The easiest way to make ribbons from a zucchini is with a mandoline. But you can also use a wide vegetable peeler or a very sharp knife to cut thin ribbons. The trick is to use zucchini at the height of it's season and to get the pieces as thin as possible since you aren't cooking the vegetable. For a pretty presentation, try using half zucchini and half yellow squash.

## **WHAT YOU NEED**

**2 zucchini**

**2 tablespoons olive oil**

**1 tablespoon fresh lemon juice**

**6 fresh mint leaves, chopped**

**Kosher salt and freshly ground pepper**

**3 oz (90 g) Parmesan cheese, shaved**

**2 tablespoons pine nuts, toasted (optional)**

Using a mandoline or a vegetable peeler, shave each zucchini into long, very thin ribbons. Transfer to a large bowl. Add the olive oil, lemon juice, and mint and toss to mix. Season to taste with salt and pepper.

Transfer the salad to a serving platter and garnish with the Parmesan shavings. Sprinkle the pine nuts all over the top, if using. Serve at once.

**SERVES 4**



## MENUS

**From busy weeknights with kids to entertaining guests on a Saturday, planning a delicious, balanced dinner is a cinch with these menus as your guide. [For tips on planning a dinner timeline see recipe.](#)**

## MANIC MONDAY

**Pull out the pre-made frozen sauce and dough to thaw on Sunday for an effortless, homemade dinner Monday.**

[MARGHERITA PIZZA](#) (see recipe)

[FOUR CHEESE PIZZA](#) (see recipe)

[CAPRESE SALAD WITH BALSAMIC SYRUP](#) (see recipe)

**FOR THE ADULTS** White wine

**FOR THE KIDS** Shirley Temples

## HEALTHY

**Pizza night gets a healthy makeover with the addition of nutritious vegetable toppings and a hearty side salad.**

[BROCCOLI RABE, GARLIC & SMOKED MOZZERELLA PIZZA](#) (see recipe)

[ARTICHOKE, SPINACH & OLIVE TAPENADE PIZZA](#) (see recipe)

[KALE, CHICKPEA & RICOTTA SALATA SALAD](#) (see recipe)

**FOR THE KIDS & ADULTS** Seltzer with lemons and limes

## ROMANTIC NIGHT-IN

**An elegant pizza and a bottle of chilled wine is just the ticket for date**

**night.**

**GRILLED PIZZA WITH MOZZARELLA, PROSCIUTTO & PEACHES** (see recipe)

**CHOPPED SALAD** (see recipe)

**FOR THE ADULTS** Chilled rosé

## **“KID-FRIENDLY”**

**Kids can have fun topping pizzettes (mini pizzas) with their favorite toppings for an adult to bake and slice.**

**1 BALL THIN CRUST PIZZA** (see recipe), SHAPED INTO MINI PIZZETTES + YOUR FAVORITE TOPPINGS

**FOR THE ADULTS** Crisp white wine

**FOR THE KIDS** Sparkling lemonade

## **MEAT LOVER**

**Fulfill a meat-lover’s dream with this pork-and beef–studded meal.**

**MINI MEATBALL & RED ONION PIZZA** (see recipe)

**GROUND BEEF, GREEN OLIVE & ASIAGO PIZZA** (see recipe)

**ANTIPASTI SALAD** (see recipe)

**FOR THE ADULTS** Your favorite beer

**FOR THE KIDS** Root beer soda

## **BRUNCH**

**With toppings like smoked salmon and eggs, there’s no reason pizza can’t become a brunch staple.**

**SMOKED SALMON PIZZETTES** (see recipe)

**SHAVED ASPARAGUS & HERB PIZZA WITH EGG** (see recipe)

**FOR THE ADULTS** Mimosas

**FOR THE KIDS** Fresh-squeezed OJ



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weldonowen

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## **PIZZA NIGHT**

Conceived and produced by Weldon Owen, Inc.

In collaboration with Williams-Sonoma, Inc.

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