

SPICE UP YOUR DOUGH

Sicilian Pizza with Salami & Capicola

Makes: 6 servings

Ingredients

1 lb pizza dough (store bought)
Olive oil (as needed)
6 oz pizza sauce (store bought, or housemade)
6 oz chopped or diced tomatoes
6 oz asiago cheese
4 oz crumbled Italian sausage (cooked)
4 oz hot capicola, thinly sliced
4 oz Genoa salami, thinly sliced
8 oz crumbled fresh ricotta cheese
1 tsp dried oregano
½ tsp crushed red pepper



Directions

1. Preheat oven to 400 degrees.
2. Bring pizza dough to room temperature. Lightly flour surface. Roll out dough to $\frac{3}{8}$ inch and let rest for 10 minutes. Place dough in 13 x 9 deep dish pan and brush with olive oil. Pre-bake for 10 minutes.
3. Mix together pizza sauce and tomatoes. Spread thin layer of sauce, then Asiago cheese. Alternate sausage, capicola, and salami. Scattered crumbled ricotta cheese evenly. Add oregano and crushed red pepper.
4. Bake for 25-30 minutes until golden brown.

