



Fried Pizza

Ingredients

Pizza dough (1 lb)
Basil (3-4 leafs)
Mozzarella (1 lb)
Oregano (1 tsp)
Thyme (1 tsp)
Olive oil (1/2 inch)
Pizza sauce (2 cups)
Salt and pepper

How to Prepare

Preheat oven to 400 degrees. Next, add about ½ an inch of olive oil to a pan and heat it. Next, take your pizza dough and cut into four equal sized pieces and roll out to make them into miniature pizzas. Then, using tongs place dough into the oil until golden brown, turning to cook evenly. Remove and place on a plate to season. Use a little bit of salt and pepper to season dough. For the sauce, cut basil leaves into thin pieces and add into pizza sauce. Then, spread sauce on top of miniature pizzas, add mozzarella, oregano, thyme, salt, pepper, and just a drizzle of olive oil. You can add a few basil leaves on just the sauce part of the pizza. Then, put pizzas in oven for at least 10 minutes. After you take the pizzas out, top with a basil leaf. Enjoy!

Bon Appétit!

