

Pepperoni and Pineapple Pizza

Hey college student! Are you tired of dining hall pizza or wasting your money on delivery pizza? This page here is going to show you how you can make your own gourmet pepperoni and pineapple pizza. This will take approximately 40 minutes in total to create. 10 minutes for the setup of your ingredients and around 25 to cook the pizza. This is an easy item to make; it requires minimal effort for maximum deliciousness! When complete, you will be enjoying a savory and steamy pizza pie, the likes of which Pizza Hut cannot compare.

CAUTION: Oven and pizza will be very hot. Please be careful when touching hot surfaces or food. Use proper hand protection and allow food to cool before eating

Supplies

- Cutting board
- Knife and spoon
- Rolling pin
- Baking sheet
- Pizza cutter
- Oven and oven mittens



Ingredients

- 1 can of premade pizza dough
- 1 package of shredded mozzarella cheese
- 1 stick of pepperoni
- 1 can of pineapple
- 1 can of tomato sauce



Preparing your pizza

1. Head to your local grocery store and purchase ingredients listed above
2. After returning home, be sure to wash your hands with soap and water
3. Set up a prep area on the counter with your cutting board and all other supplies handy
4. Turn the dials or press the buttons on the top of the oven to set it to bake and 400 degrees for temperature



Making the pizza

1. Unwrap the label on the can of dough and it will pop open so you can remove the dough
2. Roll the dough into a circular shape on top of the cutting board
3. Spread the tomato sauce on top of the dough using a spoon to spread it evenly
4. Sprinkle the shredded mozzarella cheese onto the sauce until satisfied
5. Slice up the stick of pepperoni into nice thin slices
6. Slice pineapple into bite size chunks
7. Apply pepperoni and pineapple to pizza until satisfied
8. Add more cheese onto pizza over the toppings if you like
9. Carefully slide the pizza from your cutting board onto the baking sheet
10. When oven is preheated to 400 degrees, place the baking sheet with pizza into oven
11. Let pizza cook for approximately 25 minutes, or until the crust is a nice golden brown color
12. Turn off oven when satisfied with cooking length
13. With oven mittens on, pull the baking sheet out of the oven
14. Slide the pizza off of the baking sheet and back onto the cutting board
15. Use your pizza cutter to cut it into the desired amount of slices
16. Let pizza sit for about 5 minutes for it to cool off so that it is safe to eat



The Finished Product



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