

THE ULTIMATE PIZZA MAKING GUIDE

There aren't many more meals that people love as much as pizza. With the help of this infographic, you can make endless combinations at home! It's healthier and way more fun, too!

THE DOUGH



- 1 **Put pizza dough in a bowl** and cover with a light dusting of flour.
- 2 **Cover bowl and let dough rest** for at least 30 minutes before rolling out. (Resting dough gives gluten time to relax, which makes the dough much more pliable.)
- 3 **On a clean surface**, sprinkle flour and roll out dough to the size of a sheet pan. Or stretch dough by forming a fist and turning and stretching dough over fist. Start from the center and move out to the edges.
- 4 **Brush or spray sheet pan** with some oil and transfer rolled dough to sheet pan.

CHEESE (2 TO 8 OZ)



- Blue cheese (gorgonzola)
- Brie
- Feta
- Fontina
- Goat cheese
- Manchego
- Mexican cheese
- Monterey jack
- Mozzarella (fresh, low-moisture)
- Parmesan
- Queso fresco
- Ricotta

MEATS (4 TO 8 OZ)



- | | | |
|---|--|---|
| Ready to Use: <ul style="list-style-type: none">• Deli meats (turkey, ham, roast beef)• Pepperoni• Prosciutto• Salami• Smoked salmon | Need to Cook: <ul style="list-style-type: none">• Bacon• Chicken (thighs, breast)• Chorizo• Ground beef• Ground lamb• Ground pork• Sausage (Italian, pork, chicken)• Steak | Cooked: <ul style="list-style-type: none">• Ham• Pulled pork• Rotisserie chicken |
|---|--|---|

PRODUCE



Ready to Use:

- Aromatics (shallots, green onions, garlic)
- Artichoke hearts
- Asparagus
- Bell peppers (green, red, yellow, orange)
- Black beans
- Capers
- Chili peppers (jalapeno, serrano)
- Corn
- Dried figs
- Fennel
- Olives (kalamata, black, green)
- Onions (yellow, red, white)
- Pineapple
- Tomatoes (roma, sun-dried)
- Zucchini

Need to Cook:

- Baby spinach
- Eggplant
- Leeks
- Mushrooms (button, cremini, portobello)
- Swiss chard

Cooked:

- Caramelized onions
- Roasted butternut squash
- Roasted potatoes
- Roasted sweet potatoes

GARNISHES



Fresh Herbs:

- Basil
- Chives
- Cilantro
- Dill
- Oregano
- Parsley

Seasonings:

- Balsamic vinegar
- Hot sauce

Citrus:

- Lemon zest
- Lime zest

Spices:

- Black pepper
- Paprika
- Red pepper flakes

Nuts:

- Pine nuts

Raw Veggies:

- Arugula
- Avocado
- Frisee
- Lettuce (romaine, iceberg)

THE SAUCE

TOMATO

Ingredients

1 Tbsp cooking oil
1 clove garlic, chopped
1 Tbsp shallots, diced
1 can (14 oz) crushed tomatoes
1 tsp brown sugar
1/2 tsp dried oregano
Salt and black pepper, to taste

Directions

- 1 **Heat a small saucepan** over medium-high heat. Add cooking oil and then garlic and shallots to heated oil. Saute for ~2 minutes until fragrant.
- 2 **Add** crushed tomatoes with garlic, brown sugar, oregano, and some salt and black pepper. Simmer for ~10 minutes until slightly thickened.
- 3 **Season** with more salt and pepper, if needed.

PESTO

Ingredients

2 Tbsp pine nuts
1 clove garlic, peeled
1 oz parmesan cheese (opt), grated
1 1/2 oz fresh basil
2 tsp lemon juice
3 Tbsp olive oil
Salt and black pepper, to taste

Directions

- 1 **Toast nuts** in a dry skillet or frying pan until fragrant and golden, 3 to 4 minutes.
- 2 **Peel garlic.** Place nuts, garlic, cheese, basil leaves, and lemon juice into a food processor. Pulse until all ingredients are well chopped.
- 3 **With food processor** running, drizzle in olive oil until smooth.
- 4 **Season** to taste with salt and black pepper.

WHITE

Ingredients

2 Tbsp butter
2 cloves garlic, chopped
3 Tbsp all-purpose flour
1/4 tsp dried oregano
1 cup milk
1/4 cup parmesan cheese, grated
Salt and black pepper, to taste

Directions

- 1 **Heat butter** in a saucepan over medium heat.
- 2 **Once butter melts,** add garlic and saute for ~1 minute until fragrant, then whisk in flour, oregano, and some salt and black pepper.
- 3 **Gradually whisk in milk** and continue cooking until thick. Remove from heat and stir in parmesan until melted.
- 4 **Season** with more salt and pepper, if needed.

BBQ

Ingredients

4 cloves garlic, chopped
1 cup ketchup
2 tsp chili powder
1/2 tsp ground cumin
1 Tbsp apple cider vinegar
2 Tbsp molasses
1 Tbsp Worcestershire sauce
2 tsp Dijon mustard
Salt and black pepper, to taste

Directions

- 1 **Mix** all ingredients together in a bowl.
- 2 **Season** to taste with salt and black pepper, if needed.

OTHER

Naked

2 Tbsp olive oil
Salt and black pepper



Extra Protein

3/4 cup hummus
3/4 cup refried beans
3/4 cup sweet potato puree



Mediterranean

2 Tbsp olive oil
2 tsp red wine vinegar
1 tsp za'atar
Salt and black pepper



HOW TO PREP

CHEESE

Grate firm cheeses and slice soft cheeses.



MEATS

For raw meats, season with some salt and black pepper. Heat 1 Tbsp oil in a skillet, then saute meat until cooked through.



PRODUCE

Wash and chop produce as desired.

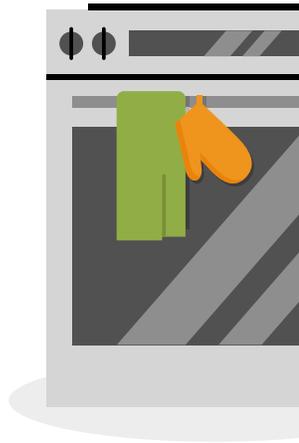
For veggies that need to be cooked, heat 1 Tbsp oil in a skillet, then saute veggies. Season to taste with salt and black pepper.



HOW TO COOK

OVEN

- 1 **Heat oven** to 425F / 218C degrees and position top rack so it's at the very top.
- 2 **Brush dough** with some oil.
- 3 **Bake dough** on top rack for 3 minutes without toppings to let it crisp up.
- 4 **Spread sauce** over dough, then sprinkle with toppings.
- 5 **Bake pizza** on the top rack for 8 to 11 minutes until golden.
- 6 **Remove** from oven and add garnishes, if using.



GRILL

- 1 **Preheat grill** to 500F / 260C degrees.
- 2 **Brush dough** with some oil and place dough on grill (oiled side down).
- 3 **Close and cook** for 3 minutes.
- 4 **Remove pizza** from grill and flip over. Top grilled side of dough with sauce and toppings.
- 5 **Return pizza** to indirect heat and continue cooking, with lid closed, until golden, 8 to 10 minutes.
- 6 **Remove** from grill and add garnishes, if using.



HOMEMADE GOURMET PIZZA COMBOS

Get pizza inspiration with this infographic guide! Perfect for any time of the year, these delicious, gourmet pizza combos can be easily made in your own home kitchen. They're healthier and cheaper than delivery, too!



SAUCE



CHEESE



MEAT*

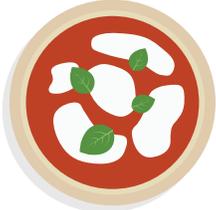


PRODUCE



GARNISH

*Feel free to omit the meat from any of these combos for a vegetarian-friendly meal.

| | | |
|--|--|--|
| <p>1 MARGHERITA</p> <ul style="list-style-type: none"> Tomato Fresh mozzarella Fresh basil  | <p>2 CLASSIC COMBO</p> <ul style="list-style-type: none"> Tomato Mozzarella Pepperoni, Italian sausage Green bell peppers, sliced mushrooms, black olives | <p>3 SPINACH & ARTICHOKE</p> <ul style="list-style-type: none"> Tomato Mozzarella Artichoke hearts, baby spinach, minced garlic, sun-dried tomatoes Black pepper, red pepper flakes |
| <p>4 ASPARAGUS PROSCIUTTO</p> <ul style="list-style-type: none"> Tomato Mozzarella Prosciutto Asparagus Lemon zest | <p>5 ITALIAN</p> <ul style="list-style-type: none"> Tomato Mozzarella Italian sausage, salami Sliced fennel, black olives, hot peppers | <p>6 ITALIAN VEGGIE</p> <ul style="list-style-type: none"> Tomato Mozzarella Diced eggplant, roasted red peppers, black olives, capers Parmesan cheese |
| <p>7 SPANISH</p> <ul style="list-style-type: none"> Tomato Queso fresco, manchego Chorizo, ham Sliced mushrooms, sliced red onions Paprika, parsley | <p>8 MERGUEZ</p> <ul style="list-style-type: none"> Tomato Ricotta, mozzarella Ground lamb Green olives, roasted red peppers Red pepper flakes | <p>9 PROSCIUTTO & ARUGULA</p> <ul style="list-style-type: none"> Tomato Mozzarella Prosciutto Arugula  |
| <p>10 CHICAGO-STYLE</p> <ul style="list-style-type: none"> Tomato (on top!) Mozzarella Ground beef, sausage, pepperoni Diced onion, sliced mushrooms, diced bell peppers Parmesan cheese | <p>11 GARLIC CHICKEN</p> <ul style="list-style-type: none"> White Mozzarella, ricotta Chicken Minced garlic, baby spinach Fresh oregano, red pepper flakes | <p>12 BLT</p> <ul style="list-style-type: none"> White Bacon Diced fresh tomatoes, minced garlic Shredded lettuce  |



SAUCE



CHEESE



MEAT*

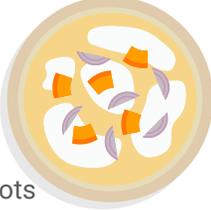


PRODUCE



GARNISH

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| | | |
|---|--|---|
| <p>13 BUFFALO CHICKEN</p> <ul style="list-style-type: none"> White Mozzarella, blue cheese Chicken Diced shallots, green onions Hot sauce | <p>14 HERBED MUSHROOM</p> <ul style="list-style-type: none"> White Fontina Chopped leeks, sliced mushrooms, thyme, roasted potatoes | <p>15 TURKEY CLUB</p> <ul style="list-style-type: none"> White Monterey jack Deli turkey, bacon Diced fresh tomatoes Shredded lettuce |
| <p>16 STEAKHOUSE</p> <ul style="list-style-type: none"> White Gorgonzola Roast beef or steak Caramelized onions Black pepper | <p>17 CAPRESE</p> <ul style="list-style-type: none"> Pesto Fresh mozzarella Sliced fresh tomatoes (or sun-dried) Fresh basil, balsamic vinegar | <p>18 PORTOBELLO PESTO</p> <ul style="list-style-type: none"> Pesto Fresh mozzarella Sliced portobellos, diced fresh tomatoes  |
| <p>19 SUMMER DELIGHT</p> <ul style="list-style-type: none"> Pesto Goat Cheese Corn, zucchini, fresh tomatoes, asparagus  | <p>20 HAWAIIAN PULLED PORK</p> <ul style="list-style-type: none"> BBQ Mozzarella Pulled pork Green onions, diced jalapenos, cubed pineapple Red pepper flakes | <p>21 SOUTHWESTERN</p> <ul style="list-style-type: none"> BBQ Mexican cheese Ground pork or Pork sausage Black beans, corn, diced fresh tomatoes, sliced red onions Cilantro |
| <p>22 ROSEMARY CHICKEN</p> <ul style="list-style-type: none"> Naked Fontina Rotisserie chicken Roasted potatoes, rosemary, sliced mushrooms Arugula | <p>23 PROSCIUTTO FIG</p> <ul style="list-style-type: none"> Naked Brie Prosciutto Dried figs Arugula | <p>24 BREAKFAST</p> <ul style="list-style-type: none"> Naked or Hummus Brie or Mozzarella Bacon, fried eggs (leave for last)  |
| <p>25 IRONMAN</p> <ul style="list-style-type: none"> Hummus Fresh mozzarella, parmesan Roasted butternut squash, sliced shallots  | <p>26 TURKISH</p> <ul style="list-style-type: none"> Hummus Ground lamb Diced shallots, minced garlic Pine nuts, parsley | <p>27 TACO</p> <ul style="list-style-type: none"> Refried beans Mexican cheese Ground beef or Chorizo Black olives, diced fresh tomatoes Shredded lettuce, avocado |
| <p>28 GREEK</p> <ul style="list-style-type: none"> Mediterranean Feta Kalamata olives, sliced red onions Fresh dill, shredded romaine lettuce | <p>29 SMOKED SALMON</p> <ul style="list-style-type: none"> Mediterranean Goat cheese Smoked salmon (leave for last) Capers, sliced shallots, roasted red peppers Frisee or Chives | <p>30 CAMELIZED ONION & CHARD</p> <ul style="list-style-type: none"> Sweet potato puree Mozzarella or Gruyere Swiss chard, caramelized onions Balsamic vinegar, red pepper flakes |