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!

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### 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.

### 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

### 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:
- Deli meats (turkey, ham, roast beef)
- Pepperoni
- Prosciutto
- Salami
- Smoked salmon

#### Need to Cook:
- Bacon
- Chicken (thighs, breast)
- Chorizo
- Ground beef
- Ground lamb
- Ground pork
- Sausage (Italian, pork, chicken)
- Steak

#### Cooked:
- Ham
- Pulled pork
- Rotisserie chicken

### 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

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Discover the joy of a home cooked pizza
### Tomato Sauce

**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 Sauce

**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 COOK**

**OVEN**

1. Heat oven to 425°F / 218°C 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 500°F / 260°C 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.

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**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 sauté 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 sauté veggies. Season to taste with salt and black pepper.
## 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.

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