



Pepper, Sausage, and Mushroom Pizza

Barbi provided this recipe at our Peppers workshop at Missouri Botanical Garden on May 14, 2016.

1 lb prepared whole-wheat pizza dough	2 c sliced mushrooms
6 ounces Italian turkey sausage, about 2 large links, casings removed	¼ c water
1 green bell pepper, sliced	1 c prepared marinara or pizza sauce
	1 c shredded part-skim mozzarella cheese

Position oven rack in the lowest position; preheat to 450°F.

Coat a large baking sheet with cooking spray.

Roll out or stretch dough on a lightly floured surface to about the size of the baking sheet.

Transfer to the baking sheet.

Bake until puffed and lightly crisped on the bottom, 8 to 10 minutes.

Meanwhile, crumble sausage into a medium nonstick skillet.

Cook over medium heat, breaking up with a spatula or spoon, until cooked through, 3 to 5 minutes.

Place bell pepper, mushrooms and water in a large microwave-safe bowl.

Cover and microwave on High until just tender, 3 to 4 minutes.

Drain.

Spread sauce evenly over the crust.

Top with the sausage, pepper, and mushrooms and sprinkle with cheese.

Bake until the crust is crispy and golden and the cheese is melted, 8 to 10 minutes.

Serves 6.