

PIZZA ON A STICK

Recipe adapted from Taste of Home

- 1 tube (13.8 oz) refrigerated pizza crust
- 1.5 cups shredded mozzarella cheese (can use a mixture of cheeses, like Parmesan, Asiago)
- 1 cup pizza sauce, warmed
- Kabob Ideas: Italian sausage links, meatballs, pepperoni, chicken, bacon, Canadian bacon, ham, whole fresh mushrooms, cherry tomatoes, onion (cut in 1-inch pieces), bell pepper (cut in 1-inch pieces), black olives, artichokes, jalapenos, roasted red peppers, sun-dried tomatoes

1. Preheat oven to 400°F. In a nonstick skillet, cook any meat toppings, as necessary.
2. On ten metal or wooden skewers, alternately thread your favorite pizza toppings onto skewers: meat and vegetables.
3. Unroll pizza dough onto a lightly floured surface. Cut widthwise into 1-inch strips. Starting at the pointed end of the skewer, pierce skewer through one end of the dough strip and spiral wrap dough around skewer, allowing vegetables and meat to peek through. Pierce the other end of the dough strip through the end of the skewer. Repeat.
4. Place kabobs on a baking sheet with cooking spray. Bake for 10 – 12 minutes or until vegetables are tender and pizza crust is golden.
5. Immediately top with cheese. Serve with your favorite pizza sauce!

