



### **Jack-o-Lantern Happy Face Pizza**

1 refrigerated pie crust  
1 egg  
1 Tablespoons water  
2 Tablespoons basil pesto  
6 ounces mild Italian sausage (2 links)  
1 cup chopped onions  
1 cup chopped green peppers  
2 (13.76 ounce) containers Italian seasoned crushed tomatoes  
1/4 teaspoon red pepper flakes

Serve with:

Shredded mozzarella cheese and grated Parmesan cheese as desired

Preheat oven to 450 degrees F. Unroll pie crust onto ungreased cookie sheet.

With sharp knife, cut jack-o-lantern face from crust, removing cut areas. We used a paper cutout pattern as a guide for our face.

In small bowl, whisk egg and water until combined. Brush lightly over jack-o-lantern face.

Bake in preheated oven for 9 to 11 minutes or until crust is light golden brown.

Meanwhile in 10 inch nonstick skillet; cook sausage, crumbling it into small pieces, over medium high heat about 8 minutes. Add onions and green peppers; cook until softened and lightly browned. Add crushed tomatoes and red pepper flakes; cook until hot. If mixture is too thick, add 2 Tablespoons water until desired consistency.

Spoon sausage mixture into 12 inch or larger deep dish container; spread to same size as jack-o-lantern face. Carefully slide pastry face over filling. Serve shredded cheese separately. Serves: 4

**Inspired by:** Halloween recipes from Pillsbury Company using refrigerated pie crust

**About the Recipe:** Let's celebrate October with a Jack-o-Lantern Happy Face Pizza. Make an Italian sausage filling flavored with onions and green pepper and top it with a crisp pastry smiling pumpkin. Let everyone scoop up some crust and filling, and pass around some shredded cheese. Then listen to the oohh's & aahh's and watch the smiles.