



### **Charcuterie Party Pizza**

*One pan serves pizza slices for Carnivores & Vegetarians plus breadstick snacks*

#### **Prepare Toppings:**

##### **Chicken with BBQ Sauce Topping**

- 1/2 cup diced cooked chicken
- 3 Tablespoons favorite BBQ Sauce
- 3 to 4 grape or cherry tomatoes, sliced,
- 1-1/4 Tablespoons finely sliced red onions, chopped

**Directions:** Toss chicken with BBQ sauce in a bowl. Set all ingredients aside on a small plate.

##### **Taco Chicken with Red Pepper Cream Topping**

- 4 Tablespoons mayonnaise
- 1 Tablespoon roasted red peppers, fine minced
- 1/2 teaspoon taco seasoning
- 1/2 cup cooked chicken diced
- 2 Tablespoons chopped roasted red peppers
- 2 Tablespoons cooked fresh or frozen corn kernels, thawed
- 2 teaspoons jalapeno pepper, minced

2 teaspoons minced chives

**Directions:** In a small bowl, combine mayonnaise and minced roasted red peppers and taco seasoning. Mix with chicken. Set bowl aside with remaining ingredients.

### **Vegetarian Spicy Italian Sausage 'n Taters Topping**

1 (3 ounces) Yukon gold potato, washed

To taste: (each) salt, ground black pepper, ground red pepper

1 Tablespoon basil pesto

1 link plant based hot sausage, cut into ¼ inch rounds or chunks

4 teaspoons basil pesto

1/4 cup torn fresh spinach

**Directions:** Place potato, in microwave safe bowl; cook in microwave oven on high power for 2 minutes. Cool potato, slice, and quarter potato slices; sprinkle to taste with salt, black pepper, and red pepper. Toss with 1 Tablespoon pesto; set aside.

Place plant-based sausage slices on dish, toss with about 4 teaspoons pesto.

Set all ingredients aside on small plate.

### **Italian Marinera Salad Topping**

Dressing:

1/2 Tablespoon. white balsamic vinegar

1/2 Tablespoon olive oil

To taste (each) garlic powder, salt; black pepper

Toppings

1/4 cup cherry or grape tomatoes, chopped

1-1/4 Tablespoons fine chopped red onions

2 teaspoons basil pesto

Ground red pepper to taste

1-1/2 cups mixed baby greens/lettuce, torn

1 teaspoon coarse grated Parmesan cheese

**Directions:** In a small bowl, combine all vinaigrette ingredients; set aside. In a small bowl, combine tomatoes and onions with pesto; season to taste with red pepper. Set aside Also, set aside mixed lettuce and Parmesan cheese.

### **Pizza Crusts and Breadsticks:**

1 (8 oz.) pkg. Pillsbury refrigerated thin pizza crust dough

Two (27 ounce) frozen Home Run Inn Classic Cheese Pizza (not ultra thin pizza)

2 Tablespoons grated Parmesan cheese

1/4 teaspoon garlic powder

2 to 3 Tablespoons olive oil or as needed

Garnish: Toasted sesame seeds as desired

1. Open refrigerated dough; do not unroll the dough. Carefully cut dough lengthwise in half with a knife and/or scissors.
2. Set one half aside to use for another use. Cut the remaining dough into 4 even strips. On a piece of parchment paper, combine Parmesan cheese and garlic powder. Roll each strip in Parmesan cheese to coat. Lightly twist each dough strip, stretching into four 11-to-12-inch strips. Set 4 twisted strips aside.

3. Remove pizza from all packaging. Preheat oven to 425 degrees F. Set rack to middle position.

**Prepare Two Pizzas...For Each Pizza use half of the prepared topping ingredients.**

1. With a knife and ruler, lightly mark off 4 quarters of pizza. Top each quarter leaving a little space between them for the dough strips.
2. Top one quarter of pizza with BBQ chicken, sprinkle top with tomatoes and onions. Top s second pizza quarter with taco chicken, top with tomatoes and onions. Top third pizza quarter with potatoes, then spinach, and sausage slices. Top remaining quarter with tomato pesto mixture. Set aside the vinaigrette, greens, and grated Parmesan cheese.
3. Place two (12 in) twisted dough strips on each pizza between each quarter over the cheese and attach to the crust rim. They will divide the pizza into 4 quarters, forming an X. Brush olive oil lightly over the pizza crust edge and dough strips.

**Baking Each Pizza:**

Place one pizza with four different toppings on the middle rack. Bake in preheated 425-degree F oven for 15 to 17 minutes until the pizza crust and dough strips are browned and cheese melts. Make sure that the strips are baked. Bake the remaining pizza following the same directions. Let pizza rest for about 5 minutes. Lightly brush the breadstick with olive oil, sprinkle as desired with toasted sesame seeds. Toss the vinaigrette with the salad greens; place over the salad quarter on each pizza; sprinkle lightly with Parmesan cheese.

**To Serve:** With scissors or pizza cutters, cut each pizza into 8 slices. Cut four pizza bread sticks from each pizza. Cut bread sticks into about 3-inch snack size pieces. Serve hot or warm.

Yield: 2 pizzas Serves: 16 pizza slices and 8 pizza bread sticks or about 24 pizza bitesize snacks.

**Cook's Note:** If purchasing Home Run Inn Cheese Pizza, there are two different cheese products, a Classic style and an Ultra-Thin Pizza that will have less cheese and will bake for about 12 minutes at 425 degrees F. If desired, make only one pizza by cutting all the listed ingredients in half. I will include a few helpful hints at the end of the recipe about chopping ingredients that might make your ingredient preparation easier. I usually use the remaining refrigerated dough into bread sticks, cutting them lengthwise, twisting them, coat with olive oil, roll in poppyseeds or sesame seeds, season with salt, black pepper, red pepper, garlic powder. Cook on parchment paper lined baking pan in 425-degree oven about 5 to 6 minutes or until brown...

**About the Recipe:** Are you planning a party or having special company? This pizza is a real showstopper and will also solve your menu problems. Each ready-made frozen cheese pizza is topped with two meat and two vegetable quarters. Everyone can pick the slices that they love the best. The bonus is that you can also serve about 24 pizza sandwich bread bits. Just add an Italian salad, dessert, and an Italian wine for a complete menu. Have a great party!

**Ingredient Preparation Hints:**

Set out 5 small bowls with 5 Tablespoons, 4 small plates, 1 glass measuring cup for the vinaigrette, 2 cutting boards.

**Combined Cutting and Chopping List:**

1 cup chopped cooked **chicken** (I used the meat from a purchased rotisserie chicken)  
1 link Plant Based Hot Sausage  
3 or 4 sliced **grape tomatoes** or halved cherry tomatoes  
1/4 cup chopped grape tomatoes  
2-1/2 Tablespoons **red onion**, thin sliced, chopped  
2 Tablespoons chopped **roasted red peppers**  
1 Tablespoon minced roasted red peppers  
2 Tablespoon cooked **corn kernels**  
2 teaspoons minced **jalapeno peppers**  
2 teaspoons minced **chives**  
1 (3 oz.) **Yukon whole gold potato**, microwave 2 minutes, cool, slice, quarter  
1/4 cup **fresh spinach**, torn  
1-1/2 cups mixed baby greens/lettuce, stems removed, coarse torn

**List of Spices, Sauces or other Ingredients Needed:**

BBQ Sauce  
Taco seasoning  
Mayonnaise  
Salt  
Ground black pepper  
Ground red pepper  
Ground Garlic Powder  
Ground Parmesan cheese  
Olive oil  
White Balsamic vinegar  
Toasted sesame seeds  
2 (27oz) frozen Home Run Inn Classic Cheese Pizza  
1 (8 oz.) roil Pillsbury refrigerated thin pizza crust dough