



Campfire Pizza



Servings:
1 pizza



Prep. time: 5 minutes



Cook time: 15 minutes

Ingredients

1. 1 tube of refrigerated pizza dough or frozen pizza dough
2. 1 jar of pizza sauce
3. 2 cups of mozzarella cheese
4. your choice of pepperoni mushrooms, vegetables, whatever
5. toppings you want!

Instructions

1. Oil a cast iron pan (or baking sheet, pizza stone etc.)
2. Take the refrigerated dough and spread in the pan.
3. Place on the fire or the BBQ. Cook until the bottom has browned.
4. Remove from the fire and flip the crust in the pan.
5. Brush with pizza sauce, place your toppings on and then cover in cheese.
6. Return to the heat and cook until the crust is done underneath and the toppings are warm.

Source: <https://www.thekitchenmagpie.com/how-to-make-campfire-pizza/>