



# Deluxe Deep Dish Pizza

Make a Deluxe Deep Dish Pizza with Dr. Oetker's Pizzaiolo Kit

6 - 8 servings



Easy

up to 25 Min.



## Ingredients:

### Pizza:

- 1 package Dr. Oetker Pizzaiolo Kits
- 1 cup warm water
- 1 tsp garlic powder
- 2 cloves garlic grated
- 2 tbsp olive oil
- 0.5 tsp sea salt
- 0.25 cup parmesan cheese freshly grated
- 1 cup pepperoni slices about 36 slices
- 2 cup Selection pizza mozzarella
- 3 cup cremini mushrooms
- 1 green pepper small, seeded and sliced
- 1 small onion
- 0.5 cup sliced black olives

- 1 Pizza:**  
Preheat oven to 425F
- 2** In a large bowl, combine crust mix with warm water and garlic powder until well blended. Knead dough into a smooth ball, about 2-3 minutes. Cover and let rest for at least 15 minutes.
- 3** Spread garlic and olive oil in a 9-inch round cast iron skillet. Sprinkle with salt and parmesan.
- 4** Roll dough into a 13-inch circle, carefully transfer the dough onto the skillet, tucking along the bottom edge and pressing up the side evenly.
- 5** Spread 1 pizza sauce pouch onto the bottom of the dough and layer with 1 cup cheese, 1/2 cup pepperoni, 1/2 each of the sautéed mushrooms, green pepper, onion, and black olives.
- 6** Drizzle the second pouch of pizza sauce on top; layer with remaining cheese, pepperoni, sautéed mushrooms, green pepper, onion, and black olives.





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- 7 Bake for 25 minutes or until the crust is golden brown. Cut pizza into 8 wedges and serve.



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