

Puff Pastry Pizza with Tomato Sauce

Ingredients:

- 1 sheet puff pastry dough (*such as Pepperidge Farm*)
- tomato sauce (*jarred or homemade*)
- shredded mozzarella cheese
- Toppings of your choice: (*I used 2 diced sausage links, 2 sliced tomatoes, some Parmesan cheese, and Italian seasoning*)

Directions:

1. Thaw pastry dough at room temperature for 40 minutes. Heat oven to 400° F.
2. Unfold dough onto lightly floured surface. Roll into 15"x10" rectangle and place on a baking sheet. Prick dough thoroughly with a fork. Bake for 10 minutes. – *Note: Do not under bake or your pizza will be too doughy.*
3. Spread tomato sauce over the dough, leaving a ½ inch edge. Top with mozzarella cheese and toppings of your choice. Bake 5-7 minutes or until cheese melts.
4. Cut into 8 pieces and serve.

Recipe from: *Cooking with Karen*; Adapted from: www.puffpastry.com