Pot Roast Pizza

*Ingredients:*

1 ball 16oz Pepe’s Dough Ball

4 oz Beef Gravy

6 oz Mozzarella Cheese

½ Cup Raw Shredded Carrots

¾ Cup Diced Potatoes – Refrigerated

1 ½ Cup Pot Roast (shred the pot roast apart)

½ Cup Sliced Sweet Onion-raw & thinly sliced

Salt & Pepper

*Procedure:*

1. Spray pan with baking spray
2. Place thawed dough ball on pan
3. Stretch dough to desired shape, round or rectangle
4. Spread Beef Gravy around as you would pizza sauce
5. Sprinkle Mozzarella Cheese evenly
6. Top with Carrots, Potatoes, Pot Roast, and Onions
7. Sprinkle Salt & Pepper as desired

*Baking:*

1. Pre heat oven to 425°F
2. Place pizza on oven racked located in middle of oven
3. Bake for 10 minutes or until sides & bottom are a light golden brown
4. Allow to cool 3-5 minutes before cutting