

Stuffed Biscuit Crust Pizza



Servings: 6

For the Biscuit Crust:

4 ounces pizza dough

3 string cheeses, unwrapped

2 tablespoons unsalted butter, melted

1/2 teaspoon Italian seasoning

1 garlic clove, minced or pressed

For the Pizza

1 pound pizza dough

1/2 cup tomato paste

1 1/2 cups mozzarella cheese

175 grams pepperoni slices

For the Biscuit Crust:

Roll out 4-ounces of pizza dough and divide into 24 pieces.

Cut each string cheese into 8 pieces.

Flatten a piece of pizza dough and place a piece of cheese in the middle. Gather up the edges of the pizza dough and roll into a ball totally encasing the cheese. Continue with the remaining pizza dough and cheese. Set aside.

Line your pizza pan with parchment paper. Press and stretch 1-pound pizza dough evenly out into your pizza pan.

Arrange your biscuits around the outside of the pizza dough to create a crust.

In a bowl combine melted unsalted butter, Italian seasoning, and garlic. Brush the mixture on to each biscuit.

Pre-bake your pizza crust in a 425°F oven for 15 minutes or until lightly golden.

For the Pizza:

Spread the tomato paste over the pizza dough evenly. Top with mozzarella cheese, and pepperoni.

Bake in a 425°F oven for 20 minutes or until the cheese is melted and the crust is golden brown.

Slice & serve

Per Serving (excluding unknown items): 358 Calories; 30g Fat (76.7% calories from fat); 19g Protein; 2g Carbohydrate; trace Dietary Fiber; 85mg Cholesterol; 749mg Sodium; trace Total Sugars; 1mcg Vitamin D; 306mg Calcium; 1mg Iron; 128mg Potassium; 257mg Phosphorus. Exchanges: .