

SHOPPING LIST

CHECK YOUR PANTRY

- Vegetable oil spray
- Extra-virgin olive oil
- Salt
- Pepper
- Sugar

These common items are used in multiple recipes.

EASY PIZZA SAUCE

- 1 (14.5-ounce) can whole peeled tomatoes
- ½ teaspoon red wine vinegar
- ½ teaspoon dried oregano
- 1 garlic clove

PIZZA DOUGH

- 1½ cups (9½ ounces) bread flour
- 1 teaspoon instant or rapid-rise yeast

FRENCH BREAD PIZZA

- 1 (24-by-4-inch) loaf soft French bread
- 1 cup canned crushed tomatoes
- 1 teaspoon granulated garlic or ½ teaspoon garlic powder
- 1 teaspoon Italian seasoning
- ⅛ teaspoon red pepper flakes (optional)
- 2 cups shredded mozzarella cheese (8 ounces)
- ¼ cup grated Parmesan cheese (½ ounce)
- 4 tablespoons unsalted butter

TEAR-AND-SHARE PEPPERONI PIZZA ROLLS

- 1 pound pizza dough
- 1 cup pizza sauce
- 1 cup shredded mozzarella cheese (4 ounces)
- ¼ cup grated Parmesan cheese (½ ounce)
- 24 slices pepperoni
- 1 garlic clove

PIZZA ART

- 1 pound pizza dough
- 1 teaspoon coarse or flake sea salt
- ½ teaspoon granulated garlic or ¼ teaspoon garlic powder
- Vegetables, herbs, and/or other toppings (see recipe card)

THIN-CRUST PIZZA

- 1 pound pizza dough
- ½ cup pizza sauce
- Flour (for sprinkling on counter)
- 1 cup shredded mozzarella cheese (4 ounces)
- ¼ cup grated Parmesan cheese (½ ounce)
- Toppings (optional; see [How to Top a Pizza technique card](#))

You can make your own [Pizza Dough](#) and [Easy Pizza Sauce](#) (see recipe cards) or use store-bought.

GIVE IT A REST

- ½ cup (2½ ounces) all-purpose flour, plus extra for counter