

THE PIZZA HEADS WINNING PIZZA

Chef Cody Kontratenko

Chef Thomas Caufield

$\frac{1}{2}$ red pepper

$\frac{1}{2}$ green pepper

mixed vegs -jalapeno, yellow onion, cilantro, tomato

4 thin slices Boarshead Virginia Ham

15 oz can pizza sauce

1 cup spinach, torn in bite size pieces

$\frac{1}{2}$ bag sharp Cabot cheese

olive oil

freshly ground pepper

1. Preheat oven to 450.
2. Cut peppers and sauté on low in a small amount of olive oil to caramelize - 30 min. or however much time you have to sweeten peppers.
3. Last 10 min. of above, add the mixed vegs.
4. Spread rolled out dough on greased pizza pan sprinkled with cornmeal for easier removal.
5. Lightly brush olive oil over dough.
6. Spread pizza sauce on top.
7. Sprinkle with cheese.

8. Add spinach to vegs. and decorate your pizza.
9. Last, sprinkle on ham.
10. Dust with freshly ground pepper.
11. Bake 12 - 15 minutes depending on thickness of your crust.

Our 8th grade chefs got this into the oven in less than 30 minutes!

Along with the pizza, the healthy meal consisted of a spinach salad with chopped oranges and red and green peppers, drizzled with a little olive oil, sea salt and freshly ground pepper.

Finishing the meal was a fruit salad of fresh pineapple, apples, clementines, and a sprinkle of sugar.

BRADY'S PIZZA

1 20oz bag wheat pizza dough
 $\frac{1}{2}$ orange bell pepper
 $\frac{1}{4}$ head broccoli
handful of chopped red onions
15 oz can pizza sauce
shredded cheese, Cabot
3 strips of chopped bacon
chop 3 leaves of basil

Procedure:

1. Pre-heat oven to 450.
2. Roll dough out on floured board.
3. Spread pizza sauce.
4. Put cheese on pizza.
5. Place all your toppings on, except basil.
6. Put in oven on bottom shelf.
7. Check after 15 minutes.
8. Place basil on top.
9. EAT!