

THRIVE

HOMEMADE PIZZA

1 1/2 c. Flour
1/2 T. Instant Yeast
1/2 tsp. Salt
1 T. olive oil

3 T. Thrive Tomato Powder
1/2 c. Thrive Mozzarella Cheese
1/3 c. Thrive Sausage
1/4 c. Thrive Chopped Onion
1/3 c. Thrive Mushrooms

Preheat oven to 350. Mix bread baggie with 1/2 c. water and 1 T. olive oil. Knead for 5 mins. Make into 10 inch pizza crust. Let raise 1/2 hour. Bake for 10 minutes. Mix tomato powder with 1/2 c. boiling water. Spread onto cooked crust. Add refreshed cheese and veggies. Cook for 10 more minutes.

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