

2 Ingredient Pizza



Ingredients

2 Ingredient dough

To make dough:

1 cup self-rising flour

¾ cup 0% fat plain Greek yogurt

¼ teaspoon garlic powder

Extra flour on the side

Oil

2 ounces pizza sauce

4 ounces mozzarella

Toppings of your choice

Utensils

Baking sheet

Parchment or Foil

Cooking spray

Pot Holder

Knife/pizza cutter

If making dough- bowl and spoon



Recipe Instructions

Step 1: Preheat the Oven

Check to make sure nothing is in oven

Preheat the oven to 375 degrees

Step 2: Prep Tray

Place parchment paper or foil on baking sheet, spray with cooking spray

If you have the a kit **skip to step 4**

Step 3: Mix Dough

Mix flour and ¾ cup yogurt with a spoon until ingredients look lumpy. Then mix with hands and kneed into large dough ball. You want the dough to be stretchy!

Step 4: Shape and Cook

Sprinkle extra flour on clean surface and place dough on table. Spread dough into whatever shape you like, making sure it is even in thickness. Add little more flour if sticky. Top and spread oil

Cook for 15 minutes

Step 5: Sauce and Top

Using an oven mitt, pull pizza and add sauce, cheese and toppings.

Place back in the oven for another 10-15 minutes or until Cheese is desired level of melt

Step 6: Cook and Serve

Again, using an oven mitt, pull pizza, turn off oven, cool , slice and enjoy!



Scan this QR code with your phone for an instructional video on how to make this recipe.

Kitchen Safety Tips: Always make sure nothing is in the oven before turning on. Remember to use an oven mitt and turn off when done. Let others know there is a hot surface

FOR A VIDEO ON MAKING DOUGH, go to Easy Eats for Every1 YouTube