

# SAUSAGE PIZZA

## Ingredients:

- 
- 4 kenchic hungarian sausages, chopped
- 2 cups shredded mozzarella cheese
- Optional: Sliced bell peppers, onions, or other favorite pizza toppings
- 1 cup pizza sauce

## Instructions:

### Preheat Oven:

- Preheat your oven to the highest temperature it can go, usually around 475-500°F (245-260°C).

### Roll Out Dough:

- Roll out the pizza dough on a floured surface to your desired thickness.

### Transfer to Pizza Stone or Pan:

- If using a pizza stone, transfer the rolled-out dough to a pizza peel dusted with cornmeal. If using a skillet, place the rolled-out dough on the greased pan.

### Add Sauce and Toppings:

- Spread an even layer of pizza sauce over the dough, leaving a small border around the edges. Top with shredded cheese. Sprinkle kenchic hungarian sausage evenly over the sauce & cheese, and add any additional toppings you prefer. Top with more shredded mozzarella cheese.

### Bake:

- If using a pizza stone, transfer the pizza to the preheated oven. If using a pan, place the pan in the oven.

### Bake Until Golden:

- Bake for about 12-15 minutes or until the crust is

golden and the cheese is bubbly and slightly browned.

**Slice and Serve:**

- Remove the pizza from the oven, let it cool for a few minutes, then slice and serve.