

Real California Cheese Presents

30 PIZZAS IN 30 MINUTES



*Mouth-watering California-style
pizzas you can easily prepare at home for
weeknight meals and snacks*



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CALIFORNIA-STYLE PIZZAS IN 30 MINUTES



Everybody loves pizza, yet busy home cooks may rule it out on weeknights, thinking that preparation is too time-consuming. But home-style pizza can be a snap when you start with prepared dough for the crust and use ready-made sauces and ingredients for the topping. Using these techniques, which are discussed in this booklet, you can easily get a delicious pizza on the table in 30 minutes or less.

One tip is to create a “Pizza Pantry” – a collection of ingredients you keep on hand that allows you to quickly assemble a tasty pizza on short notice. And of course, make sure you have some great California cheese. Many California cheeses are now available pre-shredded, making it even easier to top a pizza.

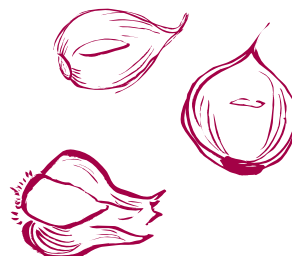
So try your hand at some of these delicious and quick California-style pizzas. And make them extra special with Real California Cheese.

TWO WAYS TO GET A FRESH-TASTING PIZZA ON THE TABLE FAST

Tip One: Use Prepared Dough

By using packaged frozen bread dough or refrigerated pizza dough, you can easily enjoy fresh-tasting pizzas any night of the week. Frozen bread dough can be found in your supermarket's frozen food section; refrigerated pizza dough is typically found in the refrigerated case with the cans of biscuits.

With frozen bread dough, thaw it completely before use by leaving it in the refrigerator for 10 to 24 hours, then stretch the dough to fit a lightly greased pizza pan (usually 12 inches) or cookie sheet. Carefully follow the directions on the package for baking.



The directions for both frozen bread dough and refrigerated pizza dough usually specify baking the dough first for several minutes (while you prepare the toppings), then topping it with sauce, cheese and other ingredients. Finally, return the pizza to the oven until it is brown and bubbly.

An even faster option is to use a pre-baked pizza crust, available at your local supermarket. With these, just top, heat and serve.

Tip Two: Create A “Pizza Pantry”

Another great way to speed up pizza preparation is to create a “Pizza Pantry,” a handy selection of your favorite pizza-topping ingredients for last-minute dinners. Here are some ideas to get you started on creating your own pizza pantry, and make sure to include your favorite toppings.

DOUGH: *Frozen bread dough or refrigerated pizza dough. Or, for faster preparation, a pre-baked bread pizza crust.*

CHEESES: *Mozzarella,* Feta, Cheddar, Monterey Jack, Swiss and Ricotta. Also, spiced and flavored styles of Cheddar and Jack.*

SAUCES & SPREADS: *Pizza sauce, Alfredo sauce, pesto sauce, olive tapenade, hot sauce, barbecue sauce, Ranch dressing. (Note: prepared spaghetti sauce makes a tasty substitute for pizza sauce.)*

VEGETABLES & FRUIT: *Fresh or canned tomatoes, olives, mushrooms, artichoke hearts, corn, green chiles, jalapeños, bell peppers, sliced pineapple.*

MEAT & SEAFOOD: *Cooked chicken, roast beef, shrimp, bacon and sausage. Also, pepperoni, salami, ham and Canadian bacon.*

**Throughout this booklet the term “Mozzarella” refers to the low-moisture type sold in supermarkets as either a firm ball or pre-shredded. When a recipe specifies “water-packed” Mozzarella, it refers to the soft, high-moisture type also called “Fresh Mozzarella.”*

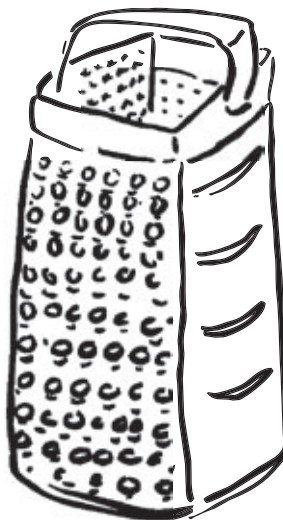


The Real California Cheese seal certifies that a cheese is natural cheese, made in California exclusively from California milk.

MORE EASY TIPS FOR DELICIOUS PIZZA



- Supermarkets carry a broad selection of shredded cheeses that can speed up pizza preparation. Mozzarella, Cheddar and Jack are readily available, as are blends of different cheeses. For a Mexican or Southwestern pizza, try a blend of Mexican cheeses (such as a blend for tacos).
- You don't need to weigh cheese if you remember that 4 ounces of cheese equals 1 cup of shredded cheese (1 ounce = $\frac{1}{4}$ cup shredded).
- For more zing on your pizza, try one of the many naturally spiced and flavored versions of Cheddar or Monterey Jack, such as jalapeño, garlic or onion.
- Leftovers can be great for topping pizza. Chop or slice leftover chicken, turkey, roast beef or pork. (You can freeze leftovers and then quickly thaw them in the microwave while preparing the crust.)
- A bread pizza can make a tasty and quick alternative. Simply slice a round loaf of French bread in half across the middle and remove the top leaving the bottom no more than an inch high. Top it with your favorite ingredients and put under the broiler (on a baking sheet) until the cheese melts.



CHEESE STEAK PIZZA

This delicious adaptation of the ever-popular cheese steak sandwich makes for a robust pizza that's sure to be a winner with the whole family. It's a great way to use leftover roast beef, or you can pick up slices from the deli.

Dough and Cheese

12"-14" pizza crust

1 cup (4 ounces) Cheddar, shredded

1 cup (4 ounces) Mozzarella, shredded

Pizza Pantry Ingredients

½ cup pizza sauce

*1½-2 cups (12-16 ounces) sliced
roast beef, cut into strips*

*½ green pepper, seeded and cut
into strips*

½ cup onion, chopped



Preheat oven to 425°F.

Spread pizza sauce on partially baked crust. Arrange beef, green peppers and onions over sauce. Sprinkle Cheddar and Mozzarella evenly over pizza. Bake about 15 minutes, or until cheeses are melted and bubbly and the crust is crisp and golden.



Variations:

Chicken Cheese Steak

If you prefer chicken instead of beef, it's an easy switch. Substitute **1 ½-2 cups (12-16 ounces) cooked chicken** (shredded or cubed) for the beef.

Cheese Steak Italiano

Try spicy Italian-style sausage on this pizza. Substitute for the beef **1 cup pre-cooked hot Italian sausage**, thinly sliced.

GREAT WHITE PIZZA

If you like Ranch dressing, this is your kind of pizza. Great White Pizza combines everyone's favorite cheeses – Mozzarella and Monterey Jack – and replaces the traditional red sauce with Ranch dressing for a smooth-tasting pizza that is sure to attract attention.

Dough and Cheese

12"-14" pizza crust

1 ½ cups (6 ounces) Mozzarella, shredded

1 ½ cups (6 ounces) Monterey Jack, shredded



Pizza Pantry Ingredients

½ cup Ranch dressing

1 teaspoon dried oregano (or 2 tablespoons fresh oregano, chopped)

1 teaspoon dried basil (or 2 tablespoons fresh basil, chopped)

Preheat oven to 425°F.

Spread Ranch dressing on partially baked crust. Sprinkle Mozzarella and Monterey Jack evenly over dressing. Sprinkle herbs evenly over cheese. Bake about 15 minutes, or until cheese is melted and bubbly and the crust is crisp and golden.



Variations:

Western White

Ricotta is a fresh Italian-style cheese that gives this pizza a slightly sweet and creamy texture. Mix **1 cup Ricotta** with oregano, basil and **salt and pepper** to taste. Spread the seasoned Ricotta over Ranch dressing. Add **½ cup diced onion** and sprinkle Mozzarella and Monterey Jack over all.

Western Green and White

For a more adventurous version of the classic White Pizza, sprinkle **1 cup chopped fresh spinach** and **1 cup cooked chicken** (shredded or cubed) over Ranch dressing. Sprinkle Mozzarella, Monterey Jack and herbs over all.

CALIFORNIA GOLD

Golden California Cheddar mingles with salty bacon and creamy avocado to create a mouth-watering sensation simply bursting with California flavor. Speed up preparation time by using pre-cooked bacon, available at many supermarkets.



Dough and Cheese

12"-14" pizza crust

3 cups (12 ounces) Cheddar, shredded

Pizza Pantry Ingredients

½ cup pizza sauce

½ cup onion, diced

8 strips crisp cooked bacon, chopped

½ ripe avocado, peeled and cubed

Preheat oven to 425°F.

Spread pizza sauce on partially baked crust. Arrange onion, bacon and avocado evenly over sauce. Sprinkle Cheddar over the ingredients. Bake about 15 minutes, or until the cheese is melted and bubbly and the crust is crisp and golden.

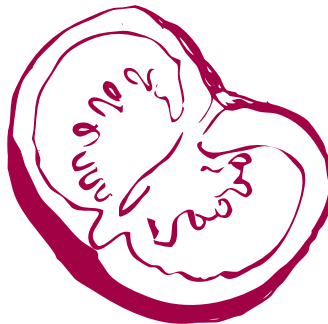
Variations:

Gold Rush

In late summer when tomatoes are ripe and sweet, add their fresh flavor to the combination of salty bacon and creamy avocado. In place of onion, use **1 large ripe tomato**, chopped. Arrange tomato, bacon and avocado evenly over sauce. Sprinkle Cheddar over all.

Malibu Gold

This delicious pizza will remind you of a sunny day at the beach. In place of onion, add **1 cup canned pineapple chunks** (drained). Replace bacon with **4 pieces Canadian bacon**, cut into thin strips.



ASIAN PIZZA

Asian flavors provide a delightful twist on the traditional pizza. This version combines Mozzarella with shrimp and peanut sauce. If you prefer, substitute cooked chicken or beef for the shrimp. For true Asian flavor, brush the crust with peanut oil before baking to create a crunchy crust.

Dough and Cheese

12"-14" pizza crust

2 cups (8 ounces) Mozzarella, shredded

Pizza Pantry Ingredients

½ cup bottled peanut sauce

½ cup red onion, diced

1 cup (8 ounces) bay shrimp, cooked and drained well (or medium-sized, cooked, peeled and cut into pieces)

1-2 tablespoons fresh cilantro, chopped

¼ cup green onions, sliced

Preheat oven to 425°F.

Spread peanut sauce on partially baked crust. Sprinkle 1 cup Mozzarella evenly over the sauce. Arrange onion and shrimp evenly over the cheese and sprinkle with remaining 1 cup Mozzarella. Bake about 15 minutes, or until cheese is melted and

bubbly and the crust is crisp and golden. Sprinkle green onions and cilantro over hot pizza.

Variations:

Asian Chicken

Cooked chicken stands in for shrimp in this variation. Replace shrimp with **2 cups cooked chicken** (shredded or cubed) tossed with 3 tablespoons of peanut sauce. Sprinkle **1 cup chopped spinach**, cilantro and green onions over chicken. Top with remaining cheese.

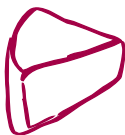
Spicy Asian

Add fireworks to Asian flavors with Hot Pepper Jack cheese. Toss **1 cup canned sliced mushrooms** (drained) and **¼ teaspoon ground ginger** with the red onions and shrimp, and distribute over peanut sauce. Replace Mozzarella with **1 cup shredded Hot Pepper Jack** and sprinkle over all. Top with cilantro and green onions.



FIESTA PIZZA

If you like your pizza bursting with zesty flavors, try this south-of-the-border version. It combines salsa, jalapeños, chicken, corn and olives, and tops it all with a rich blend of cheeses. For more heat, use an extra spicy salsa.



Dough and Cheese

12"-14" pizza crust

*1 cup (4 ounces) Mexican Cheese Blend
(shredded blend)*

1 cup (4 ounces) Mozzarella, shredded

Pizza Pantry Ingredients

1 cup salsa, fresh or prepared

1 cup cooked chicken, shredded or cubed

*2 tablespoons canned jalapeños,
chopped and drained*

½ cup corn, fresh or frozen and thawed

¼ cup black olives, sliced and drained

Preheat oven to 425°F.

Spread ½ cup of salsa on partially baked crust. Sprinkle Mexican Cheese Blend evenly over crust. Arrange chicken, jalapeños, corn and black olives over cheese. Top with the remaining ½ cup salsa and Mozzarella. Bake about 15

minutes, or until the cheese is melted and bubbly and the crust is crisp and golden.

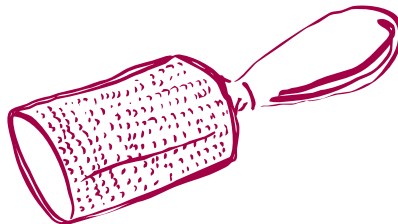
Variations:

Mexicali Fiesta

Make this a spicy fiesta to remember. Use **mild, medium or hot salsa** and substitute **1 cup pre-cooked spicy sausage**, thinly sliced, for the chicken.

Taco Supreme

Pizza crust stands in for a crispy taco shell in this combination. Toss the Mozzarella with ½ **package taco seasoning mix** before adding to the pizza.



MONTEREY PIZZA

Monterey was the home of David Jacks, father of Monterey Jack, perhaps California's best-known cheese. This pizza combines Monterey Jack with two other popular Monterey ingredients – shrimp and artichoke hearts – then adds Alfredo sauce for a creamy twist.



Dough and Cheese

12"-14" pizza crust

1 cup (4 ounces) Monterey Jack, shredded

1 cup (4 ounces) Mozzarella, shredded

Pizza Pantry Ingredients

1 cup prepared Alfredo sauce

1 cup (8 ounces) bay shrimp, cooked and drained well (or medium-sized, cooked, peeled and cut into pieces)

1 jar artichoke hearts (4-6 ounces), drained and cut into quarters

½ ripe avocado, peeled and cubed

Preheat oven to 425°F.

Spread ½ cup Alfredo sauce on partially baked crust. Sprinkle Monterey Jack evenly over sauce. Arrange shrimp,

artichoke hearts and avocado over cheese. Drizzle remaining ½ cup Alfredo sauce and top with Mozzarella. Bake about 15 minutes, or until cheeses are melted and bubbly and the crust is crisp and golden.

Variations:

The Green Monterey

The lush green fields of Monterey County inspired this variation. Spread **1 cup prepared pesto sauce** over crust, then proceed with ½ cup of Alfredo sauce and toppings. You can skip the shrimp.

The Spicy Monterey

For a spicier version, substitute **1 cup shredded Hot Pepper Jack** for Mozzarella. Drizzle **2 teaspoons of your favorite hot sauce** on top of the finished pizza.



TANGY BARBECUE PIZZA

Barbecue sauce is great for spicing up pizza and this version is a delicious way to use leftover cooked chicken, beef or pork. (Or you can use cooked meat from the deli.) Use your favorite barbecue sauce to make it as mild or spicy as you like.

Dough and Cheese

12"-14" pizza crust

2 cups (8 ounces) Monterey Jack or Cheddar, shredded

Pizza Pantry Ingredients

½ cup bottled barbecue sauce

2 cups cooked chicken, beef or pork, shredded or cubed

1 cup canned tomatoes, diced and drained

Preheat oven to 425°F.

Spread barbecue sauce on partially baked crust. Arrange meat and tomatoes evenly over the sauce. Sprinkle cheese evenly over pizza. Bake about 15 minutes, or until cheese has melted and the crust is crisp and golden.

Variations:

Hickory Double Cheese Pizza

If you love hickory flavor, this is your pizza. Sprinkle **1 cup shredded Mozzarella** and **½ cup thinly sliced red onions** onto partially baked crust. Toss cooked chicken, beef or pork (shredded or cubed) with **½ cup hickory smoked barbecue sauce** and spread over Mozzarella. Add tomatoes and sprinkle **1 cup shredded Monterey Jack or Cheddar** and an extra drizzle of hickory sauce over all.

Barbecue Chile Pizza

This variation assumes a lively Southwestern accent. Mix **one 4-ounce can chopped green chiles drained** (finely minced) with ¼ cup bottled barbecue sauce. Mix cooked chicken, beef or pork (shredded or cubed) in sauce mixture and spread on crust. Add **1 cup fresh or frozen corn** and tomatoes. Sprinkle with Monterey Jack or Cheddar.



PIZZA PESTO VERDE

This colorful pizza offers layers of spinach, tomatoes and Mozzarella and gets a flavorful kick from the combination of pesto and tangy California Feta. Use either fresh or frozen spinach, but if you use frozen, be sure to thaw and thoroughly squeeze out excess water.

Dough and Cheese

12"-14" pizza crust

2 cups (8 ounces) Mozzarella, shredded

1 cup (4 ounces) Feta, crumbled

Pizza Pantry Ingredients

1 cup prepared pesto sauce

1 cup spinach, chopped

1 cup canned tomatoes, diced and drained



Preheat oven to 425°F.

Spread pesto sauce on partially baked crust and top with chopped spinach. Sprinkle Mozzarella evenly over sauce, then top with tomatoes and Feta. Bake about 15 minutes, or until the Mozzarella is melted and the crust is crisp and golden.



Variations:

Chicken Pesto

For a heartier version, replace the spinach with **1 cup cooked chicken** (shredded or cubed). Continue with cheeses and tomatoes.

Chicken Mushroom Pesto

Mushrooms make it even heartier. Replace the spinach with **1 cup cooked chicken** (shredded or cubed) and **1 cup canned mushrooms** (sliced and drained). Continue with cheeses and tomatoes.

THE GOLDEN GATE

San Francisco's Italian heritage comes through in this robust pizza combining Italian salami, sausage and pepperoni with Fresh Mozzarella, plus a sprinkling of golden California Cheddar. For a truly San Francisco version, make it with a sourdough bread round (*see The North Beach variation*).



Dough and Cheese

12"-14" pizza crust

1 cup (4 ounces) Cheddar, shredded

½ lb Fresh Mozzarella (water packed),
cut in ¼ inch slices

Pizza Pantry Ingredients

½ cup prepared pizza sauce

1 cup (4 ounces) Italian salami, thinly
sliced into rounds or strips

1 cup (4 ounces) pre-cooked Italian
sausage, thinly sliced into rounds

1 cup (4 ounces) pepperoni, thinly sliced
into rounds or strips

Preheat oven to 425°F.

Spread the pizza sauce on partially baked crust. Sprinkle Cheddar evenly over the sauce. Arrange salami, sausage and pepperoni evenly over Cheddar. Top pizza

with Mozzarella slices. Bake about 15 minutes, or until cheese is melted and the crust is crisp and golden.

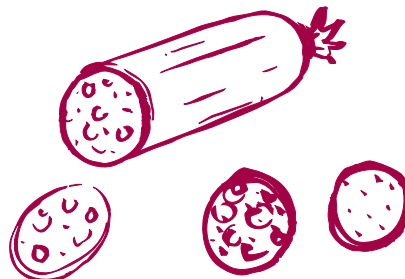
Variations:

The North Beach

For an authentic San Francisco experience, use a **round or oblong loaf of sourdough bread** for your crust. Cut off the top of the loaf leaving the bottom about an inch high. Substitute shredded **Monterey Jack** for the Cheddar. Sprinkle Jack on bottom of the bread crust and add sauce, meats and Mozzarella slices.

The Spicy Cable Car

This pizza is for sausage lovers. In place of the salami and pepperoni, substitute **2 ½ cups pre-cooked hot Italian sausage**, thinly sliced. Top with Cheddar and Fresh Mozzarella.



VEGGIE PIZZA

Vegetables and cheese are a delightful combination and this version gets a flavor boost from the tangy Feta. Also try fresh vegetables, such as tomatoes and zucchini, when they become seasonally available (*See Summer Veggie variation*).



Dough and Cheese

12"-14" pizza crust

2 cups (8 ounces) Mozzarella, shredded

1 cup (4 ounces) Feta, crumbled

Pizza Pantry Ingredients

1 cup canned tomatoes, diced and drained

½ cup canned mushrooms, sliced and drained

½ cup green pepper, sliced

½ cup onion, diced

Preheat oven to 425°F.

Spread ½ cup chopped tomatoes on partially baked crust. Sprinkle 1 cup Mozzarella, mushrooms, green peppers and onions evenly over sauce. Add remaining ½ cup tomatoes, 1 cup Mozzarella and crumbled Feta. Bake about 15 minutes, or until cheese is melted and bubbly and the crust is crisp and golden.

Variations:

Summer Veggie

Get the most from summer flavors with this seasonal variation. Replace canned tomatoes and mushrooms with **2 fresh tomatoes** (sliced) and **2 small zucchinis** (sliced). Spread the crust with **2 tablespoons pesto**. Top with 1 sliced tomato and cover with 1 cup Mozzarella, zucchini and onions. Proceed with second layer, using second **sliced tomato** and green pepper. Sprinkle with Mozzarella and Feta.

Fresh Cheese and Veggie

For extra richness, use **8 ounces sliced Fresh Mozzarella (water packed)** in place of shredded Mozzarella, and replace the Feta with **1 cup Ricotta**. Spoon Ricotta evenly over second layer of tomatoes, finish with Mozzarella slices and bake.