

# Sicilian Pizza

Bake up delicious pizza with a homemade no-knead dough – just remember to start it at least an hour before dinner to give it time to rise!

Active Kitchen Time: 15-20 minutes, Rise Time: 65 minutes

Yield: 8 slices

## Shopping List

- 8 leaves fresh basil
- 1 tsp instant yeast
- 2 ⅓ cups flour
- ¼ cup olive oil
- ¾ cup marinara sauce
- 1 tsp kosher salt
- 8 oz fresh mozzarella cheese

## Supper Smarts



**Serving Suggestions:** Prepare a simple Caesar salad – from scratch or from a bag works!



**Make Ahead:** The rise time is flexible – this can sit on your counter for more time if you can't get back to it.



**Flavor Town:** Put your favorite toppings on this pizza – add extra veggies and cured meats.



**Kitchen Helper:** Kids love making their own pizza, from helping with kneading to adding the toppings.



**Speed it Up:** Try pre-sliced or shredded mozzarella instead of slicing the log of mozzarella.

## Dietary Modifications



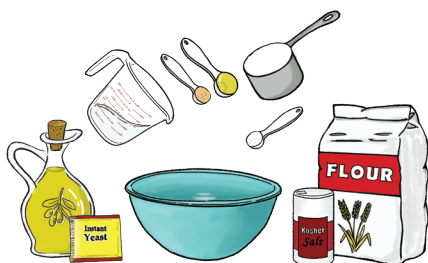
**Gluten-Free:** Prepare [Gluten-Free Pizza Dough](#). Skip to Step 8.



**Dairy-free:** Use a ball of dairy-free mozzarella cheese, such as Miyokos.

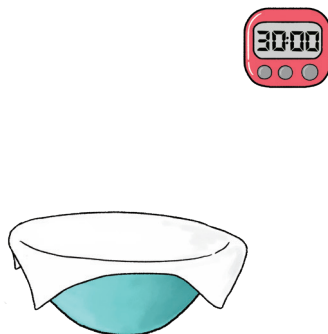
# Sicilian Pizza

1



Add 1 cup warm water, 1 tsp instant yeast, 1 Tbsp olive oil, 2 ⅓ cups flour, and 1 tsp kosher salt to medium bowl. Stir until a sticky dough forms.

2



Cover with a towel. Let rest in a warm place for 30 minutes.

3



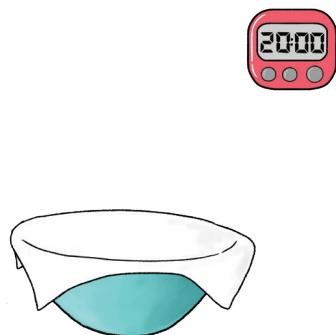
Thoroughly grease hands with cooking spray. Gently grab top edge of the sticky dough and stretch upwards.

4



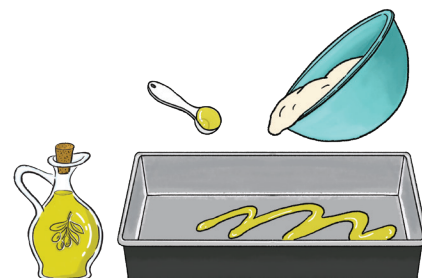
Pull dough down to fold in half. Rotate 90°. Repeat Steps 3-4 three times.

5



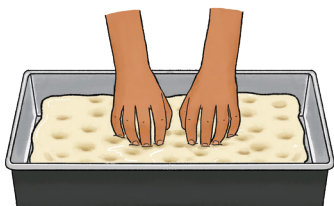
Cover with a towel. Let rise in a warm place for 20 minutes.

6



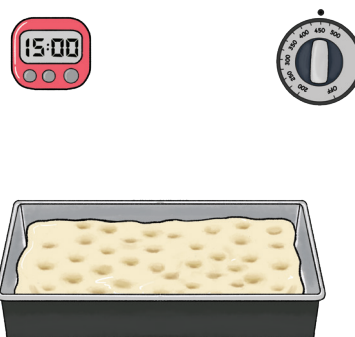
Add 3 Tbsp olive oil to baking pan. Pour dough into pan. Use oil in pan to thoroughly grease hands.

7



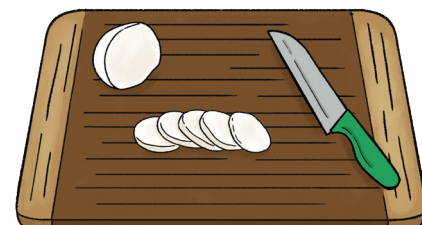
Flip dough to coat with oil. Poke with fingers, gently pushing to corners of pan.

8



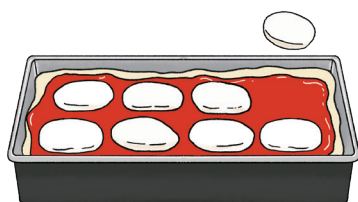
Let rise in a warm place for 15 minutes. Move oven rack to bottom level of oven. Preheat to 450°F.

9



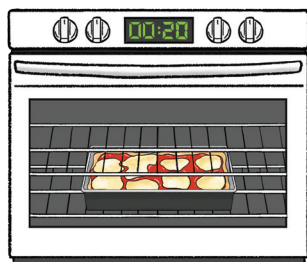
Cut 8 oz fresh mozzarella cheese into 8 round slices, each about ¼-inch thick.

10



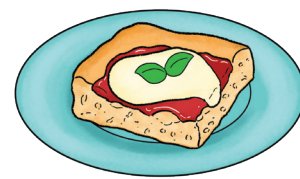
Drizzle ¾ cup marinara sauce over dough, then gently spread in an even layer. Top with mozzarella slices.

11



Set on bottom rack of oven. Bake 20-25 minutes, until edges are browned. Cool 10 minutes.

12



Cut into 8 slices. Top slices with 8 leaves of fresh basil. TASTE & SHARE!