Presto! It’s Pizza!

No matter how you slice it, we Americans love pizza. Thick or thin crust, that’s a matter of opinion, but we all seem to like it by the panful, oozing abundantly with Mozzarella, tomato sauce, pepperoni or sausage and whatever else sounds good.

And, nowadays, that “whatever else” can be all manner of tasty morsels — from bacon bits, a trendy pesto or artichokes to French fried onion rings. Cheese made in America is the versatile accompaniment to all of them — and more.

As for your crust, stay traditional or choose a croissant, Hero roll, English muffin — any bread that suits your fancy and supports your toppings.

Happy pizza eating with this contemporary collection of recipes from American Dairy Association.

Breakfast Pizza

Yield: 6

1/2 pound bulk pork sausage
3 large croissants
1 package (3 ounces) cream cheese with chives, softened
1 can (16 ounces) crushed pineapple, well drained
1 1/2 cups (6 ounces) shredded Muenster cheese

Cook sausage until brown and crumbly; drain off excess fat. Cut each croissant horizontally in half. Spread each cut side with cream cheese. Preheat oven to 350°F. Divide sausage evenly between 6 croissant halves. Top with pineapple, then cheese. Place on unbuttered cookie sheet. Bake 12 to 15 minutes, or until cheese is melted and sausage is hot. Serve immediately.

Serving size: 1/6 of recipe
Calories per serving: 331
Protein 13 g, fat 24 g, carbohydrate 17 g
Calcium 232 mg, riboflavin (B2): .28 mg
Mexican Pizza

Yield: One 14-inch round pizza

1 package (8 1/2 oz.) corn muffin mix
1 can (16 oz.) refried beans
3/4 cup (3 oz.) shredded Cheddar cheese
3/4 cup (3 oz.) shredded Monterey Jack cheese
1 cup tomato sauce with tomato bits
3 tablespoons EACH: chopped green pepper, sliced green onion
2 tablespoons hot salsa ranchera
1/2 avocado, peeled and sliced
Chopped tomato

Preheat oven to 400°F. Make corn bread according to package directions, reducing milk to 1/4 cup. Spread evenly in well-buttered 14-inch diameter pizza pan. Bake 20 minutes. Cool about 5 minutes. Spread refried beans over entire corn bread surface. Sprinkle with half of cheeses. Combine tomato sauce, green pepper, onion and salsa. Spoon over refried beans. Sprinkle with remaining cheese. Reduce oven temperature to 350°F. Bake 15 minutes, or until cheese is melted and mixture is hot. Garnish with avocado slices and chopped tomato.

Serving size: 1/8 of pizza
Calories per serving: 299
Protein 13 g, fat 31 g, carbohydrate 36 g
Calcium 178 mg, phosphorus 209 mg

Reuben Pizza

Yield: 6

6 slices thin rye bread
6 tablespoons Thousand Island dressing
1/2 cup sauerkraut, well drained
8 ounces smoked fully cooked Polish sausage, thinly sliced
1 1/2 cups (6 ounces) shredded Swiss cheese

Preheat oven to 350°F. Toast rye bread. Spread each slice with 1 tablespoon dressing. Divide sauerkraut evenly between bread slices. Top with sausage and cheese. Place on unbuttered cookie sheet. Bake 10 to 12 minutes, or until cheese is melted and topping is hot. Serve immediately.

Serving size: 1/6 of recipe
Calories per serving: 323
Protein 15 g, fat 25 g, carbohydrate 11 g
Calcium 292 mg, riboflavin (B2) .20 mg
Pepperoni Pizza

Yield: 6

3 large Kaiser rolls
2 tablespoons butter
1 cup sliced fresh mushrooms
1/3 cup EACH: chopped green pepper, chopped onion
1 can (8 ounces) pizza sauce
4 ounces thinly sliced pepperoni, cut into quarters
1 1/2 cups (6 ounces) shredded Provolone cheese

Preheat oven to 350°F. Cut each roll horizontally in half. Hollow out each half leaving a 1/4-inch edge on sides and bottom. Saute mushrooms, pepper and onions in butter until tender, about 3 minutes. Combine sauteed vegetables, pizza sauce and pepperoni. Fill each hollowed out roll with pepperoni mixture. Sprinkle with cheese. Place on unbuttered cookie sheet. Bake 10 to 12 minutes, or until cheese is melted and filling is hot. Serve immediately.

Serving size: 1/6 of recipe
Calories per serving: 348
Protein 15 g, fat 22 g, carbohydrate 23 g
Calcium 249 mg, riboflavin (B2) .30 mg

Shrimp Pita Pizza

Yield: 8

4 large sesame pita bread
1 can (8 ounces) pizza sauce
1 package (10 ounces) frozen cooked small shrimp, thawed and well drained
1 cup sliced fresh mushrooms
1 can (4 ounces) sliced water chestnuts, drained
2 cups (8 ounces) shredded Gouda cheese

Preheat oven to 350°F. Cut each pita bread vertically into 2 pieces. Spread top of each pita with pizza sauce. Sprinkle generously with shrimp, mushrooms and water chestnuts. Sprinkle each with 1/4 cup (1 ounce) shredded cheese. Place on unbuttered cookie sheet. Bake 12 to 15 minutes, or until cheese is melted and filling is hot. Serve immediately.

Serving size: 1/8 of recipe
Calories per serving: 276
Protein 20 g, fat 10 g, carbohydrate 27 g
Calcium 247 mg, riboflavin (B2) .21 mg
Cheeseburger Pizza

Yield: one 15x10-inch pizza

1 package (11 ounces) refrigerated pizza crust dough
1 pound ground round steak
1/2 cup chopped red pepper
1 bottle (12 ounces) chili sauce
20 slices bread and butter pickles
2 cups (8 ounces) shredded Colby cheese
1 can (2.8 ounces) French fried onion rings

Preheat oven to 350°F. Unroll pizza crust and press onto bottom and up sides of a buttered 15x10-inch jelly roll pan. Bake 10 to 12 minutes or until golden brown. Meanwhile, cook ground beef and red pepper until meat is brown and crumbly; drain off excess fat. Combine cooked beef mixture and chili sauce. Spread over baked pizza crust. Top with pickle slices, cheese and onion rings. Bake 12 to 15 minutes, or until cheese is melted and topping is hot. Cut into pieces and serve immediately.

Serving size: 1/20 of recipe
Calories per serving: 157
Protein 9 g, fat 7 g, carbohydrate 14 g
Calcium 87 mg, riboflavin (B2) .13 mg

Artichoke and Blue Cheese Pizza

Yield: 8

4 English muffins, split and toasted
1 package (3 ounces) cream cheese, softened
2 jars (6 ounces each) marinated artichokes, drained
1/3 cup EACH: chopped roasted red peppers, chopped walnuts
1 can (2 1/4 ounces) sliced, pitted ripe olives, drained
1 1/2 cups (6 ounces) Blue cheese, crumbled

Preheat oven to 350°F. Spread cut side of each English muffin half with cream cheese. Top each with 2 artichoke pieces. Sprinkle with red pepper, walnuts and olives. Top each with Blue cheese. Place on unbuttered cookie sheet. Bake 12 to 15 minutes, or until topping is hot; Blue cheese does not melt. Serve immediately.

Serving size: 1/8 of recipe
Calories per serving: 253
Protein 11 g, fat 15 g, carbohydrate 21 g
Calcium 188 mg, riboflavin (B2) .23 mg
Onion Bacon Pizza

Yield: one 15x10-inch pizza

1 package (10 ounces) refrigerated whole wheat bread dough
1/4 cup (1/2 stick) butter
4 cups thinly sliced Spanish onions
1/2 teaspoon Italian seasoning
1 container (8 ounces) sour cream onion-bacon dip
6 strips bacon, cooked, drained and crumbled
1 1/2 cups (6 ounces) shredded Swiss cheese

Preheat oven to 350° F. Carefully unroll bread dough and press onto bottom and up sides of buttered 15x10-inch jelly roll pan. Bake 12 to 15 minutes, or until dough is golden. Meanwhile, sauté onions in butter and Italian seasoning until onions are very soft and butter is absorbed, about 15 minutes. Stir very frequently to prevent onions from burning. Spread warm crust with sour cream dip. Spread onions over sour cream mixture. Sprinkle with bacon and Swiss cheese. Return to 350° F oven for 15 to 18 minutes, or until cheese is melted and onions are hot. Cut and serve immediately.

Serving size: 1/20 of recipe
Calories per serving: 139
Protein 5 g, fat 9 g, carbohydrate 10 g
Calcium 102 mg, riboflavin (B2) .08 mg

Tuna Melt Pizza

Yield: 4 large or 8 halves

1 package (11 ounces) refrigerated soft bread stick dough
2 tablespoons butter, melted
1 (12 1/2 ounces) chunk light tuna in water, drained
1 cup chunky tomato and onion spaghetti sauce
1/3 cup sliced green pimento stuffed olives
1/4 cup chopped green onion
1/2 teaspoon dried basil
8 green pepper rings
2 cups (8 ounces) shredded Cheddar cheese

Preheat oven to 400° F. Divide dough into 4 equal portions. On lightly floured surface roll each piece to a 6-inch diameter circle. Place on buttered cookie
sheet. Brush with melted butter. Bake 12 to 15 minutes, or until golden brown. Remove from cookie sheet and cool completely on wire rack.*

Preheat oven to 350°F. Combine tuna, spaghetti sauce, olives, onion and basil; mix well. Divide tuna mixture evenly between 4 baked circles. Top each with 2 green pepper rings and 1/2 cup (2 ounces) shredded cheese. Place on unbuttered cookie sheet. Bake 12 to 15 minutes, or until cheese is melted and tuna mixture is hot. Serve immediately.

*Can keep wrapped in plastic wrap, at room temperature up to 2 days. Or freeze up to 1 month.

Serving size: 1/8 of recipe
Calories per serving: 333
Protein 24 g, fat 17 g, carbohydrate 22 g
Calcium 232 mg, riboflavin (B2) .27 mg

Spinach Pesto Pizza

Yield: 8

1 package (10 ounces) frozen chopped spinach, thawed and well drained
1/2 cup grated Romano cheese
1/4 cup (1/2 stick) butter, melted
1 teaspoon dried basil or 1 tablespoon fresh basil leaves
1 clove garlic
4 large whole wheat pita bread
1 cup chunky tomato and onion spaghetti sauce
2 cups (8 ounces) shredded Mozzarella cheese
1 can (2 1/4 ounces) sliced, pitted ripe olives, drained

Preheat oven to 350°F. Place spinach, Romano cheese, butter, basil and garlic in work bowl of food processor or blend; cover. Process until well combined and fairly smooth; set aside. Cut each pita bread vertically into 2 pieces. Spread each piece with approximately 2 tablespoons spinach mixture. Top each with 2 tablespoons spaghetti sauce. Sprinkle with Mozzarella cheese and olives. Place on unbuttered cookie sheet. Bake 12 to 15 minutes, or until cheese is melted and topping is hot. Serve immediately.

Serving size: 1/8 of recipe
Calories per serving: 310
Protein 17 g, fat 14 g, carbohydrate 27 g
Calcium 341 mg, riboflavin (B2) .29 mg
Not-So-Traditional Pizza

Yield: 6

1 pound mild Italian sausage, casing removed
1/2 cup EACH: chopped onion, chopped green pepper
1 can (15 ounces) pizza sauce
1/4 teaspoon oregano
1/8 teaspoon pepper
3 Hero rolls
1 1/2 cups (6 ounces) shredded Mozzarella cheese

Cook sausage, onion and green pepper until meat is brown and crumbly; drain off excess fat. Stir in pizza sauce and spices. Simmer, uncovered, 5 minutes, stirring frequently. Meanwhile, cut each roll horizontally in half. Hollow out each half leaving a 1/4-inch edge on sides and bottom. Preheat oven to 350°F. Fill rolls with sausage mixture. Top each with cheese. Place on unbuttered cookie sheet. Bake 12 to 15 minutes, or until cheese is melted and sausage mixture is hot. Serve immediately.

Serving size: 1/6 of recipe
Calories per serving: 304
Protein 18 g, fat 16 g, carbohydrate 21 g
Calcium 248 mg, riboflavin (B2) .29 mg

Our kitchen-tested recipes use real dairy products exclusively for natural flavor and goodness.

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