

# Making Dinner Fun

## Homemade Pizza: Nutritious, Easy And Enjoyable

(NAPSA)—After a full day of work or family activities, you can get dinner on the table quickly and still have delicious home-made flavor.

Homemade pizza is a fun and affordable dinner. It's easy to get your whole family involved, from selecting ingredients to arranging the toppings on the pizza. This is a great way to create something that is healthy and delicious—because you control the toppings.

Make this simple pizza, which combines the convenience of a pre-made crust with the mouthwatering flavor of home-sautéed onions, sweet peppers and sausage.

### TUSCAN PIZZA

- ½ pound sweet or spicy Italian sausage
- 1 tablespoon olive or vegetable oil
- 2 large onions, cut into narrow wedges
- 1 large green pepper, cut into narrow strips
- 1 large red pepper, cut into narrow strips
- ½ cups bottled pasta sauce
- 1 prepared pizza crust (about 11-inch)
- 1 bag shredded mixed cheeses (8 ounces)
- Oregano (optional)

Slice sausage into ¼-inch coin slices. Place slices in skillet with oil and sauté about 3 minutes, turning once during cooking. Remove from pan. Add onion and pepper strips to the pan and sauté for 10 minutes over medium heat until tender. Spread pasta sauce on pizza crust. Sprinkle



Homemade pizza can be fast, fun and easy to make when you involve the family and use fresh ingredients.

with half the cheese. Top with sausage and onion mixture. Sprinkle with remaining cheese and oregano. Bake in preheated 425° F oven for about 20 minutes, until cheese is melted and crust is golden. Use a prepared, bread-style pizza crust. If not available, use a frozen cheese pizza, omit the sauce and reduce the shredded cheese to 1 cup, sprinkling only on top of ingredients. You may also use pop-open cans (13.8-ounce size) of pizza crust. Shape dough into 11- x 13-inch rectangle, prebake as directed on can. Top with ingredients as directed above and bake at 400° F for about 20 minutes.

*Makes 8 wedges, about 4 servings.*

### More Recipes

Another tasty way to get more homemade goodness is with an Easy Onion-Sausage Calzone. You can find the recipe for that and many more wholesome, delicious dishes online at [www.onions-usa.org/recipes](http://www.onions-usa.org/recipes) and on Twitter @Onionista.