



COWBOY STAR PIZZA

Inspired by the Coppell Cowboys, the Cowboy Star Pizza is a fun, student-friendly twist on a classic pepperoni pizza. The star-shaped design creates a visually exciting handheld pizza filled with gooey mozzarella and pepperoni in every bite. Finished with a garlic-butter flavor, parmesan, and parsley, this pizza delivers bold flavor while bringing school spirit and creativity to the cafeteria.

Yield: 1 Pizza

INGREDIENTS

1 Unit **RICH'S** 7" Fresh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#07386)

1/2 C Shredded Mozzarella Cheese

5 Slices Pepperoni

1 Unit Garlic Butter Spray

Parmesan Cheese, for topping

Parsley Flakes, for garnish

Marinara Sauce, for dipping

DIRECTIONS

- 1 Remove pizza dough from the freezer and allow it to thaw overnight.
- 2 Using a pizza cutter, make four 1½-inch cuts evenly spaced across from each other around the edge of the dough.
- 3 Place 1/4 cup of shredded mozzarella cheese in the center of the pizza. Place 1 tablespoon of cheese between each set of cuts.



- 4 Add 5 pepperoni slices on top of the cheese, 1 in the center and 1 between each cut.
- 5 Fold the two corners of each section together, and pinch shut to create the star shape.
- 6 Bake at 375°F for 7-10 minutes or until golden brown.
- 7 Remove from oven and spray with garlic-butter spray.
- 8 Sprinkle grated parmesan cheese and parsley flakes on top. Add marinara dipper on side. Serve.

CHEF NOTES

1 pizza equals 6.0 oz enriched grain eq. and 2.25 MMA per the USDA standards for child nutrition. Alternatively, use Rich's #21973 6" Whole Grain Sheeted Pizza Dough for 1 pizza to equal 2.5 oz grain eq. and 2.25 MMA per the USDA standards for child nutrition.
