

Stovetop Pizza



Ingredients:

- 1 cup self-rising flour
- 2 T. olive oil
- 4 T. pizza sauce
- 3.5 oz. mozzarella cheese
- 2/3 cup water
- Ground beef or desired toppings

Directions:

1. In an 8-inch non-stick frying pan, mix together the flour, oil, and 2/3 cup water and a pinch of salt with a spatula or wooden spoon.
2. The dough will appear very sticky; simply work it around the bottom of the pan to form a nice dough. Then flatten dough with back of spoon to form pizza crust.
3. Spoon the pizza sauce onto the dough and spread to cover.
4. Sprinkle with mozzarella and any desired toppings.
5. Cover with a lid and cook on medium heat for 15 minutes or until crust is cooked through.
6. Carefully slide the pizza out onto a board. Let it sit for 2 minutes to cool before cutting into slices to serve.