



Pepperoni, Olive & Feta Pan Pizza

Prep: 10 minutes

Bake: 22 minutes • Serves: 8

Nonstick cooking spray

- 2 packages (11 ounces each) refrigerated pizza dough
- 1½ cups prepared pizza sauce
- 2 cups shredded mozzarella cheese (8 ounces)
- 2½ ounces sliced pepperoni (about ¾ cups)
- 1 can (3.8 ounces) sliced black olives, drained (1 cup)
- 1 cup crumbled feta cheese (about 4 ounces)
- 1 teaspoon dried Italian seasoning
- Chopped fresh oregano for garnish (optional)

1. Preheat oven to 400°. Spray rimmed baking pan with nonstick cooking spray. Place dough in center of pan; press to edges and up sides of pan to form crust. With spoon, evenly spread sauce over dough; evenly sprinkle with mozzarella cheese, pepperoni, olives, feta cheese and Italian seasoning.

2. Bake pizza 22 to 25 minutes or until cheese melts and crust is golden brown. Sprinkle with oregano, if desired.

Approximate nutritional values per serving:

266 Calories, 17g Fat (9g Saturated), 50mg Cholesterol, 853mg Sodium, 14g Carbohydrates, 2g Fiber, 13g Protein