



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

Recipe provided by:

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Serving McLean, Livingston, & Woodford Counties

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Easy Campfire Pizza



Cooking spray or 1 Tablespoon oil
1 (13.8 oz.) tube refrigerated pizza
crust
7 oz. pizza sauce

1 1/2 cups shredded part skim
mozzarella cheese
Choice of toppings (peppers, onions,
mushrooms, sausage, etc.)

Instructions: Generously spray a 12-inch cast iron skillet with cooking spray or rub with 1 Tablespoon oil. Start a campfire and let it burn down until the wood is smoldering and without tall flames. Press the dough into the bottom of the skillet. Place the skillet on the campfire grate and cook for about 5 minutes or until bottom of the crust is slightly brown. Pierce with a fork and using tongs, flip the crust over. Spread pizza sauce over cooked side. Top with cheese and choice of toppings. Cover the skillet with aluminum foil and cook for 6–8 minutes or until cheese is melted. Using an oven mitt, remove the skillet from the fire and allow it to cool slightly before serving.

Yield: 1 pizza, 4 servings

Nutrition Facts (per serving): 380 calories, 15 grams fat, 800 milligrams sodium, 44 grams carbohydrate, 0 grams fiber, 17 grams protein