



Cowboy Pizza

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

This is a copycat recipe of Papa Murphys cowboy pizza it is filling and very hearty with two meats mushrooms olives and three different cheeses The best part is that you can make two plus pizzas for the price it costs to buy one Make one dinner and freeze one for later

Ingredients

- - 8 ounces mild Italian sausage - 1 teaspoon olive oil - 1 12-inch size Italian pizza crust - 1 cup prepared pizza sauce - 2 cups shredded mozzarella cheese - 25 pepperoni slices - 3 large button mushrooms
- sliced - 1 (2.25 ounce) can sliced black olives
- drained - 1 cup shredded Cheddar cheese - 2 tablespoons freshly grated Parmesan cheese - ¼ teaspoon dried parsley - ¼ teaspoon dried oregano

Instructions

1. Preheat the oven to 425 degrees F (210 degrees C). Heat a large skillet over medium-high heat and cook Italian sausage until browned
2. breaking it up into fine crumbles
3. 8 to 10 minutes. Drain extra grease if necessary. Brush olive oil over pizza crust. Spread pizza sauce over crust and top with shredded mozzarella cheese. Evenly distribute pepperoni slices
4. mushroom slices
5. Italian sausage
6. and olive slices in that order over the mozzarella. In a small bowl combine Cheddar cheese
7. Parmesan cheese
8. parsley flakes
9. and oregano. Top the pizza with this mixture. Place pizza on a pizza pan and bake until cheese is melted and lightly browned
10. about 14 minutes. For a crispier crust
11. bake pizza directly on the oven rack.