

PIZZA NIGHT

Prep Timeline

Plan ahead for a stress-free and enjoyable pizza night experience!



1 HOUR BEFORE BAKING

- Place rack on lowest oven level.
- Preheat oven to 500°F (or max temp).
- If using pizza stone or steel, place it in now.
- Let oven preheat for a full hour for best crust.



30 MINUTES BEFORE

- Take dough out of fridge (if chilled).
- Let dough rest on counter, covered, until soft.



15 MINUTES BEFORE

- Prep toppings:
- Crush tomatoes + season.
- Pat mozzarella dry + slice.
- Wash + prep basil.
- Lightly oil baking pan or dust peel.



BUILD YOUR PIZZA

- Stretch dough into shape.
- Add sauce, mozzarella, drizzle of olive oil.
- Keep toppings light for a crisp crust.



BAKE & ENJOY!

- Place pan on lowest rack.
- Bake 8–12 minutes, rotate halfway.
- Look for: bubbling cheese + golden crust.
- Add fresh basil + olive oil after baking.
- Cool 1 min, slice + serve!



SCAN FOR FULL RECIPE + TIPS!
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