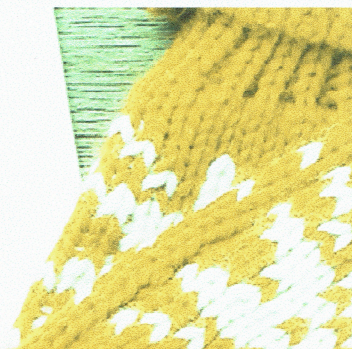




HOW TO *Holiday*

AT HOME CELEBRATION GUIDE



MAIN HOLIDAYS ▾ BAKING QUICK & EASY PARTIES ▾ DECORATING HOW-TOS GIFT GUIDE VIDEOS BLOG

Christmas Tree Pizza



Recipe courtesy of Ree Drummond

Show: The Pioneer Woman Episode: Last-Minute Holidays



Level: Easy

Total: 40 min

Active: 15 min

Yield: 6 to 8 servings

Ingredients:

- Two 11-ounce cans refrigerated bread dough
- 2 tablespoons olive oil
- 2 teaspoons Italian seasoning
- 1/4 cup store-bought Alfredo sauce
- 1 tablespoon jarred pesto
- 1 cup shredded mozzarella cheese
- 1/2 small green bell pepper, sliced
- 1/4 cup halved cherry tomatoes
- 2 tablespoons mini pepperoni slices
- 2 tablespoons grated Parmesan cheese
- 4 fresh basil leaves, sliced thin

Directions:

- 1 Preheat the oven to 400 degrees F. Line a baking sheet with parchment paper.
- 2 Divide the dough into 23 pieces. Roll each piece into a small ball. To make a tree shape: Arrange a row of 6 balls of dough on the prepared baking sheet, then a row of 5 balls on top of that, a row of 4 balls on top of that, then 3, then 2 and then 1. Be sure to leave a little room between each of the dough balls—maybe 1/4 to 1/2 inch—as they will expand as they bake.
- 3 Cut each of the 2 remaining balls in half to create 4 pieces. Place those cut-side down at the base of the tree in 2 rows of 2 to create a trunk for the tree.
- 4 Using your hand or a rolling pin, flatten the dough until the rolls are just touching. Brush the tops of the dough with half of the olive oil and sprinkle with 1 1/2 teaspoons of the Italian seasoning. Bake for 10 minutes. While the tree is in the oven, mix the Alfredo and pesto in a small bowl and set aside.
- 5 Remove the baking sheet from the oven and brush the dough again with the other half of the olive oil. Use a spoon or a spatula to spread the sauce mixture over the tree, leaving a 1/2-inch gap around the edge. Sprinkle the mozzarella over top of the sauce. Decorate the tree by creating a garland with the bell pepper and ornaments with the tomatoes and pepperoni. Sprinkle the remaining 1/2 teaspoon Italian seasoning over on the tree trunk. Bake until the cheese is melted and the crust is golden, an additional 15 minutes.
- 6 Transfer to a serving board. Garnish with the Parmesan and fresh basil leaves.

