



Puttanesca Pizza



2 to 3 Servings



35 minutes

Ingredients :

- Pizza dough
- Tomato sauce
- Mozzarella cheese
- Anchovy fillets
- Black olives
- Capers
- Garlic
- Olive oil
- Red pepper flakes



Instructions :

1. Preheat the oven to 475°F and place a pizza stone inside if using one .
2. Roll out the pizza dough on a floured surface to your desired size.
3. Spread a thin layer of tomato sauce over the dough , leaving the edges clear .
4. Sprinkle mozzarella cheese evenly over the sauce .
5. Add anchovy fillets , olives , capers , and minced garlic across the pizza .
6. Drizzle olive oil lightly on top and add red pepper flakes if desired .
7. Bake for 10 to 12 minutes until the crust is golden and the cheese bubbles .
8. Let the pizza rest for a few minutes , slice , and serve warm .