

# Pizza Pot Pie

Serves 4 | Active Time: 30 minutes | Total Time: 1 hour

*Swick*

## Chef's Notes

N/A

### Step 1: Make Gravy Sauce

- 2 Tbsp Vegetable Oil
- 1/2 large or 1 medium white onion, diced
- 1/4 Tsp Garlic Powder
- 1 lb Italian sausage
- 1/2 Cup green pepper diced
- 1/2 Cup Red pepper diced
- 1 Tsp Salt
- 1/2 cup red wine
- 1 Cup Ketchup
- 3 organic tomatoes (crushed or whole)
- 1-1/8 Tsp Sugar
- 1/8 Tsp Basil
- 1/4 Tsp Oregano
- 1 Pinch Black Peeper
- 1 cups of chicken broth

Cook All Together One By One in a Pan And Make Gravy.

### Step 2: Make The Dough

- 1 Tbsp Yeast
- 1-1/4 Warm Water
- 1 Tsp Salt
- 1/4 Vegetable Oil
- 3 Cup Flour

You Already Know How To Make Pizza Dough. And Divide into 4 Ball and Keep it aside.

### Step 3: Choose A Bowl

Take a decent sized soup bowl

### Step 4: Cheese Layer

- 3 Pice Of Mmozzarella Cheese
- Layer cheese into it

## **Step 5: Veggi On Top**

- 4 Mashrooms

Put a handful of mushrooms or some filler veggie on top.

## **Step 6: Lade Sauce**

Ladle sauce over that.

## **Step 7: Spread The Dough**

Spread an appropriately-sized circle of pizza dough over it.

## **Step 8: Shape The Dough**

Round outside by hand

## **Step 9: Bake To Oven**

Put it in the oven and cook.

## **Step 10: Bake Finish**

Bake at 425 degree oven for about 10 – 12 minutes, or until crust is browned.

## **Step 11: How To Serve**

To service, flip the pot pie upside-down, so that the crust goes down on the plate

## **Step 12: To The Customer**

Serve immediately