

Lake Michigan Bleu Cheese Flatzza

Ingredients

- 1 Angelic Bakehouse Flatzza
- ½ cup Uncle Dougie's wing sauce
- ½ cup Uncle Dougie's BBQ sauce
- 1 cup shredded chicken
- 2 stalks celery, diced
- ¼ cup sautéed red onions
- ½ cup bleu cheese

Directions

1. Mix the wing and BBQ sauces. Spread half on the Flatzza. Mix the shredded chicken in the leftover sauce and spread over Flatzza.
2. Top with celery, red onions and bleu cheese.
3. Bake at 400° for 8-12 minutes, until cheese is melted and crust is browned.

Wisconsin's Finest Flatzza

Ingredients

- 1 Angelic Bakehouse Flatzza
- ¼ cup DiSalvo's original recipe sauce
- ½ pound of Sendik's Homemade Bulk Italian Sausage, browned
- 1/3 cup Glorioso's gardienere
- ¼ cup sautéed red onions
- ¼ cup roasted red peppers, diced
- 1/3 pound Bel Gioloso fresh mozzarella
- Shredded parmesan

Directions

1. Spread the pizza sauce over the Flatzza. Top with sausage, gardienere, red peppers and fresh mozzarella. Sprinkle with parmesan cheese.
2. Bake at 400° for 8-12 minutes, until cheese is melted and crust is browned.