



Pepperoni Pizza with Smokey BBQ Sauce

Ingredients

- Ready Prepared, Pre-cooked Pizza Bases
- [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#)

Topping

- [Wild Appetite Matakana Bell Pepper Pour Over Sauce](#)
- Grated Mozzarella Cheese
- Pepperoni, sliced
- 1 Red Pepper, sliced
- 1 Yellow Pepper, sliced
- 1 Green Pepper, sliced
- 1 Onions, sliced
- [Wild Appetite Smokey Barbeque Sauce](#)
- Fresh sprigs of herbs
- Sea salt & freshly ground black pepper



Method

Preheat your [Pizza Maker](#).

Brush the pizza base with [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#)

Spread the pizza base with [Wild Appetite Matakana Bell Pepper Pour Over Sauce](#)

Top with grated mozzarella cheese, pepperoni, onion, and peppers.

Place in the pizza cooker and close the lid, turn temperature dial to 2.5 and cook for around 5-7 minutes.

Serve topped with [Wild Appetite Smokey Barbeque Sauce](#) and fresh herb sprigs