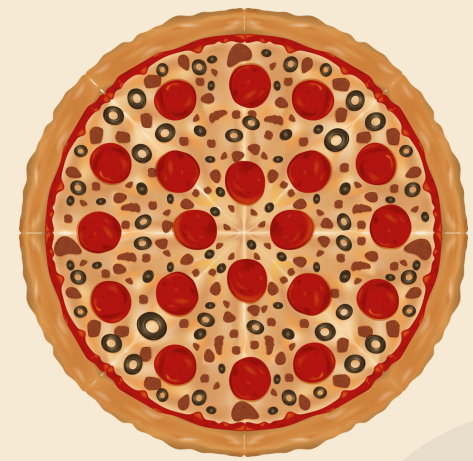


# Trader Joe's PEPPERONI + OLIVE PIZZA



1 Package  
of Pizza  
Dough or  
Naan



1/4 Cup Fresh  
Basil Leaves



1/2 Cup  
Pizza  
Sauce



1/4 Cup  
Pepperoni



1/4 cup black olives



1 Cup Shredded  
Mozarella Cheese

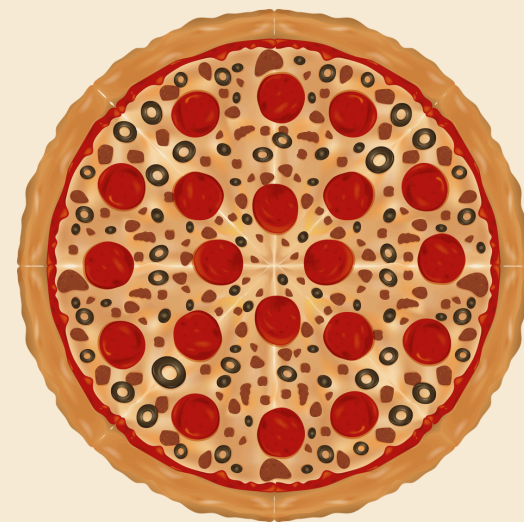
- Optional Toppings
- Artichoke Hearts
  - Hot and Sweet Jalapeños
  - Roasted Red Peppers
  - Caramelized Onions
  - Sliced Mushrooms
  - Balsamic Glaze

Trader Joe's **PEPPERONI + OLIVE  
PIZZA**

## *Extra Material's You Will Need*

- 1- Baking Sheet for the Pizza
- 2- Rolling Pin if you choose to use dough. If you use Naan you won't need it!
- 3- Flour for rolling out pizza dough
- 4- Parchment Paper- Optional but great for easy cleanup
- 5- Cutting Board to cut up toppings
- 6- Pizza Cutter to slice pizza

# Trader Joe's PEPPERONI + OLIVE STEPS PIZZA



## 1- Preheat and Prep

- Preheat your oven to 425 degrees Fahrenheit
- If using pizza dough, let it sit at room temperature for 20 minutes, then roll it out on a lightly floured surface.
- If using naan, skip this step, just place directly on baking sheet.

## 2- Assemble the Flatbread

- Spread pizza sauce evenly over the dough or naan
- Sprinkle with shredded mozzarella as the base cheese layer
- Evenly distributed pepperoni, black olives and any of your **optional toppings** (artichokes, caramelized onions, roasted red peppers, and sliced mushrooms).

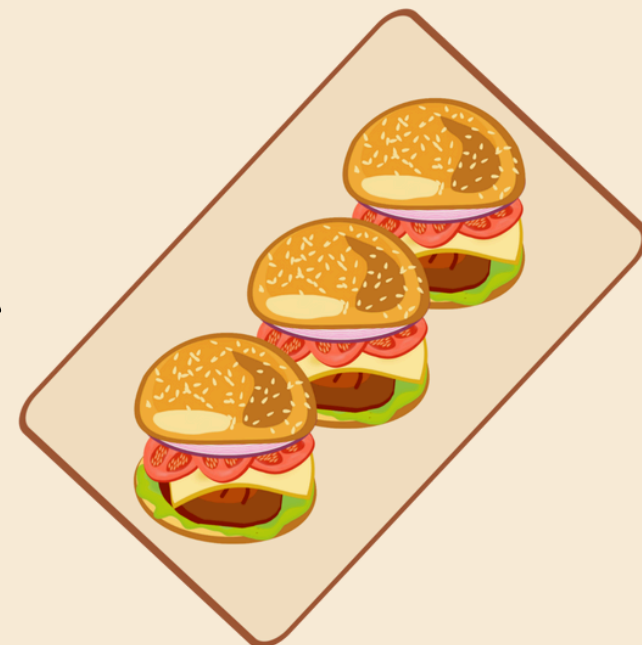
## 3- Bake to Perfection

- Transfer to a baking sheet or pizza stone and bake for 12-15 minutes, until the cheese is bubbly and golden brown.
- If using Naan, check at 10 minutes for extra cheesiness.

## 4- Top with Fresh Basil and Serve

- Remove from oven and immediately top with fresh basil leaves for a bright, aromatic touch.
- Top with any **optional toppings**- hot and sweet jalapeños or balsamic glaze
- Slice with a pizza cutter and enjoy while warm.

# Trader Joe's CLASSIC CHEESEBURGER SLIDERS



*1/4 cup Trader Joe's  
Ketchup or Mustard...  
or both!*



*1 - 2 Packs Mini  
Brioche Buns: 1  
Pack = 4 Buns*



*1 tsp Onion  
Salt*

OPTIONAL  
INGREDIENTS

- Avocado
- Garlic Aioli
- Shredded Lettuce
- Tomato Slices



*4 - 6 Slices  
Cheddar Cheese*



*1 pound of Ground  
Turkey*



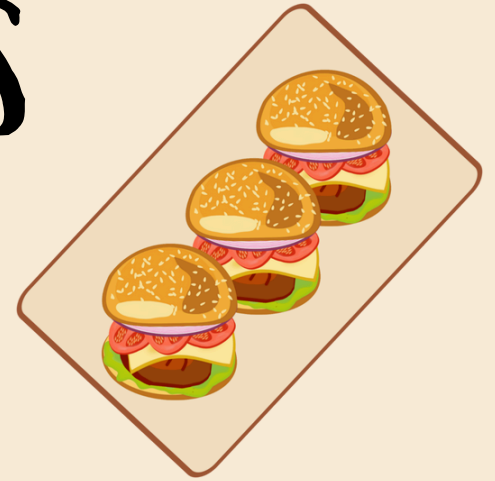
*1/3 Cup Dill  
Pickle Chips*

# *Trader Joe's* **CLASSIC CHEESEBURGER SLIDERS**

## *Extra Materials You Will Need*

- 1- Cutting board to slice brioche buns
- 2- Skillet or Grill Pan to cook your patties
- 3- Spatula to flip patties
- 4- Toaster or oven if you want your buns toasted

# Trader Joe's CLASSIC CHEESEBURGER STEPS SLIDERS



## 1- Prep the Beef

- Season ground beef with onion salt and form into small patties slightly larger than the slider buns

## 2- Cook the Patties and Melt the Cheese

- Heat a skillet or grill pan over medium-high heat. Cook patties for 2-3 minutes per side until browned
- Add cheddar slices on top of patties and cover with a lid for 30 seconds to melt

## 3- Assemble Your Sliders

- Spread the ketchup or mustard on the buns
- Add patties, pickle chips, and any other toppings like your garlic aioli, shredded lettuce, avocado, or tomato slices.
- Serve and enjoy!