

## The Roadrunner Pizza (Green Chile and Pepperoni)

<http://userealbutter.com/2012/08/15/roadrunner-green-chile-pepperoni-pizza-recipe/>

1 ball of pizza dough (I absolutely love [this one](#))

salt and pepper

tomato-based pizza sauce

mozzarella cheese

pepperoni

roasted green chiles (see how to roast [here](#)), stemmed, de-seeded, diced

Get your mise en place. Preheat a pizza stone in the bottom third of your oven to 550°F or heat your pizza stone on your grill to 550°F (or however hot it gets). Sprinkle your pizza peel with cornmeal or flour (to prevent sticking). Flatten the pizza dough on a floured work surface or onto the peel and roll it out to 1/8-inch thickness. Transfer the dough to your peel if it isn't on there already and roll or shape it to a 12-inch diameter. Add more flour as you work to keep the dough from sticking to the peel. If you are comfortable tossing the dough, then do so.

Sprinkle salt and pepper over the dough. Spread enough pizza sauce over the dough to cover it, but keep it thin. Distribute pieces of mozzarella on the pizza, then repeat for the pepperoni. Sprinkle the diced green chiles over everything. Transfer the pizza from the peel to the stone and bake for 8-10 minutes or until the pizza is done to your liking. Remove the pizza from the oven or grill and serve. Makes one 12-inch pizza.