

# Grilled

# JALAPEÑO POPPER PIZZA

on a Wisepies Smoked Uncured Bacon Jalapeño Popper Pizza



## INGREDIENTS

- Wisepies Uncured Bacon Jalapeño Popper Pizza
- Charcoal Grill
- Metal Spatula or Metal Pizza Peel

## INSTRUCTIONS

Heat your charcoal grill and gauge the temperature by leaving all vents open until the grill is heated to around **400 DEGREES**.

Once the grill is heated and the top and bottom are vented, **PLACE PIZZA DIRECTLY ON THE GRILL** using a spatula or pizza peel.

**COVER THE PIZZA** and allow to **COOK FOR A TOTAL OF 8.5 MINUTES**, checking on it every 3 minutes to ensure proper cooking.

Remove from grill and enjoy!

1

PREHEAT  
OVEN TO 425°



2

PLACE FROZEN PIZZA  
ON CENTER RACK



For best results, DO NOT  
bake pizza on cookie sheet

3

BAKE FOR  
13-16 MINUTES\*



4

FILL YOUR  
PIE HOLE



## COOKING INSTRUCTIONS

Do not thaw or eat pizza before baking. Remove pizza from all packaging and discard. Bake until cheese is melted, bubbles in the center, and crust is golden brown.