

## **Jalapeño Popper Pizza**

*Recipe courtesy of Chris Lane*

### **Ingredients**

Homemade or store-bought pizza dough

6-7 oz softened herbed cream cheese

½ cup fresh jalapeño peppers, thinly sliced and seeds removed

½ cup pepperoncini or banana peppers, drained

½ red bell pepper, chopped

½ small red onion, thinly sliced

6 slices bacon, cooked and crumbled

1½ cups Monterey Jack Cheese

### **Method**

Set the EGG for indirect cooking with the convEGGtor at 450°F/232°C. Add a Baking Stone to preheat.

Roll the pizza dough large enough to fit your baking stone. Place the dough on a sheet of parchment on a pizza peel; spread the cream cheese evenly on the dough. Top with all of the remaining ingredients. Bake for 15-20 minutes until the crust is golden and the cheese is melted.

