

Sauerkraut and Kielbasa Pizza

1/2 of PW's pizza dough recipe
1 small to medium yellow onion, sliced
2 cups of sauerkraut, plus some juice
2 tbsp of Dijon mustard
2 ounces of cream cheese
4 ounces of mozzarella cheese, shredded
2 ounces of Swiss cheese, shredded
4 ounces of kielbasa sausage, thinly sliced
fresh cracked pepper
sliced dill pickles

Preheat the oven to 475-500 degrees F.

In a small skillet, sauté onion slices in a little olive oil. Cook for about 5-10 minutes, until soft. Add sauerkraut and a tsp or so of the juice. Cook for another 5 minutes. Remove from heat and set aside.

Stretch out the dough onto an oiled baking sheet. Spread Dijon mustard all over the dough with the back of a spoon. Crumble the cream cheese on top. Layer the onion/sauerkraut mixture on next. Sprinkle on shredded mozzarella and Swiss cheese. Top with sliced kielbasa sausage and plenty of fresh cracked pepper.

Bake in the oven for 10-12 minutes until the crust is crispy and the cheese is melted and golden brown. Serve with sliced dill pickles!

(Servings: 4, Prep time: 20 min., Cook time: 15 min., Difficulty: Easy)