



Grilled Bubble Up Pizza

Prep: 10 minutes

Grill: 30 minutes • Serves: 8

Best Yet® olive oil nonstick cooking spray

- 1 can (16 ounces) **Best Yet® refrigerated biscuits**, separated and cut into quarters
- 1 jar (14 ounces) **Best Yet® pizza sauce**
- 1 package (8 ounces) **Best Yet® shredded mozzarella cheese** (2 cups)
- ½ cup pepperoni minis
- ¼ cup chopped green bell peppers
- ¼ cup **Best Yet® sliced mushrooms**, drained
- ¼ cup chopped white onion

1. Prepare outdoor grill for indirect grilling over medium-high heat; spray 13 x 9-inch baking dish with cooking spray.

2. In large bowl, toss biscuits, pizza sauce, and half of the cheese, pepperoni, bell peppers, mushrooms and onions; transfer to prepared dish. Sprinkle with remaining cheese, pepperoni, bell peppers, mushrooms and onions.

3. Place baking dish on hot grill rack over unlit side of grill; cover and cook 30 minutes or until biscuits are cooked through and cheese is melted.

Approximate nutritional values per serving:

317 Calories, 18g Fat (9g Saturated), 34mg Cholesterol, 982mg Sodium, 32g Carbohydrates, 0g Fiber, 7g Sugars, 4g Added Sugars, 11g Protein