gluten free supreme pizza skillet

all your favorite pizza toppings in a cozy one pan skillet dinner!

gluten free | dairy free option | vegetarian option | nut free

serves 2 | prep 10 min | cook 45 min | one pan

INGREDIENTS

- 1/2 lb ground turkey (or Italian sausage, ground beef, or ground chicken)
- 1 red bell pepper, diced
- 1 green bell pepper, half diced and half sliced for topping
- 1/2 white onion, diced
- 1 cup mushrooms, diced
- 2 tbsp minced garlic
- 2 cups frozen or pre-cooked rice (not raw!)
- 2 cups Raos marinara sauce (labeled gluten free)
- 2 cups shredded mozzarella (or dairy free mozzarella)
- 8 to 12 pepperoni slices, labeled gluten free (mini pepperoni if you can find them!)
- 1/4 cup black olives, sliced
- Oregano, basil, salt and pepper to taste
- Drizzle of olive oil

DIRECTIONS

1. Preheat your oven to 400 degrees.
2. Heat a drizzle of **olive oil** in a large stainless steel oven safe pan over medium heat. Add **2 tbsp minced garlic**, **1/2 diced white onion**, **1 diced red bell pepper**, the **diced half of the green bell pepper**, and **1 cup diced mushrooms**. Saute for 10 to 15 minutes until everything is softened and cooked down. Be patient here!
3. Add **1/2 lb ground turkey** to the pan and break it apart as it browns. Season with oregano, basil, salt and pepper. Cook until fully browned with no pink remaining.
4. Add **2 cups of pre-cooked or frozen rice** directly into the pan and stir to combine everything evenly.
5. Pour **2 cups of Raos marinara sauce** over the top and spread evenly. Sprinkle **2 cups of shredded mozzarella** over the sauce.
6. Arrange **8 to 12 pepperoni slices**, the **sliced green pepper strips**, and **1/4 cup sliced black olives** on top of the cheese like you are building a pizza!
7. Bake for 30 minutes until the cheese is melted, golden, and browned with crispy spots just like a pizza. For extra browning, broil for 2 to 3 minutes at the very end. Watch it closely!

8. Let rest for a few minutes and serve straight from the pan!

STORAGE + REHEAT TIPS

- **Fridge:** Store in an airtight container for up to 2 to 3 days. Great for next day lunch — reheat individual portions in the microwave!
- **Freeze:** Store in an airtight freezer safe container for up to 2 to 3 months. Thaw overnight in the fridge before reheating.
- **Reheat:** Bake at 350 degrees for about 30 minutes until warmed through and bubbly. Or reheat individual portions in the microwave for a fast weekday lunch!
- **Meal prep tip:** Double the recipe for 4 servings and you have lunches sorted for the whole week with almost zero extra effort!
