

Chorizo, Mushroom, and Cheese Pizza

I keep ready-made pizza crusts (such as Boboli) in my refrigerator or freezer in case people show up unexpectedly for drinks. I also stock sausages in my freezer and cheese in my refrigerator to use as toppings. These pizzas can also be made with tortillas, which require only about 10 minutes to cook, and with different toppings, among them sliced tomato, Gruyère cheese, and zucchini—whatever you have on hand. I like assertive cheeses on my pizza, so I often combine some leftover blue with Camembert and/or Brie, Reblochon, or St. Albray. Serve with a green salad.

4 Servings

- 1 ready-made 12-inch pizza crust
- 2 tablespoons good olive oil
- C/d cup sliced onion
- 1 cup coarsely chopped (1/4-inch) chorizo sausage
- C/d cup coarsely chopped white mushrooms (4–5 mushrooms)
- 1 cup thinly sliced green bell pepper strips
- 2 tablespoons thinly sliced garlic
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- About 1 1/2 cups sliced cheese, such as St. Albray, fontina, Camembert, mozzarella, Beaufort, or a mixture of these

Preheat the oven to 400 degrees. Brush the bottom of the pizza crust with a little of the oil. Place the crust on a cookie sheet, sprinkle the onion on top, and evenly distribute the chorizo, mushrooms, bell pepper, and sliced garlic on the crust. Sprinkle with the salt and pepper and top with the cheese. Sprinkle on the remaining oil.

Bake for about 20 minutes, or until well browned and crisp. Cut into wedges and serve.