

(HOBANI® 2 INGREDIENT PIZZA DOUGH

Thanks to 2-Ingredient Pizza Dough made with Chobani® Greek Yogurt, you can whip up homemade pizza any night of the week! The dough is simple, and perfect for family pizza night at home! It's Chobani® Greek Yogurt mixed with self-rising flour - that's it! Add your favorite toppings and enjoy!



ALL YOU NEED:

- 1 c. Chobani® Non-Fat Plain Greek Yogurt
- 2 c. self-rising flour
- Your favorite pizza toppings

ALL YOU DO:

1. Mix ingredients in a large bowl until a dough forms. Once it forms, pour the dough onto a lightly floured surface and knead until it is smooth - about 5-10 minutes. Dust with more flour if necessary. If the dough feels dry add water 1 tablespoon at a time and continue kneading.
2. Divide the dough in half and roll out into two 10 inch pizzas.
3. Place (individually) on a greased baking sheet and top with desired sauce, cheese, and toppings.
4. Cook on 450 until the crust is golden and cheese is bubbling - about 8-10 minutes.

**You can sub Chobani® Vanilla Greek Yogurt for a dessert pizza creation!*

