



Cast Iron Pizza Grocery List

No oven required. Print and keep.

10 min active cook time | 30-45 min dough rest | 1 pizza per person, cooked separately

THE BASE

Every pizza needs this.

- Store-bought pizza dough (8-10 oz per pizza, room temp)
- Olive oil (1 tbsp per pizza)
- Low-moisture mozzarella (3-4 oz, shredded)
- Pizza sauce (3-4 tbsp per pizza)
- Flaky salt (finishing pinch)

CLASSIC MARGHERITA

- Canned crushed tomatoes (replaces jarred sauce)
- Fresh mozzarella (torn by hand, not shredded)
- Fresh basil (added after off the heat)

PEPPERONI AND HOT HONEY

- Pepperoni slices
- Hot honey (drizzled at the finish, about \$6 a jar)

WHITE PIZZA

- Ricotta (small spoonfuls across the dough)
- Garlic powder
- Black pepper (fresh crack over the ricotta)

SPICY VEGGIE

- Jarred roasted red peppers (pre-cooked, slice thin)
- Chili crisp (drizzled after plating)
- Kalamata olives, optional

EQUIPMENT CHECK

- Cast iron skillet, 10 or 12-inch, not enameled inside
- Lid, large baking sheet, or heavy-duty foil
- Heat-resistant spatula

QUICK SUBSTITUTIONS

- No pizza dough? Naan or flour tortilla works. Cut the cook time by half.
- No mozzarella? Provolone or Monterey Jack melts just as well.
- No pizza sauce? Crushed tomatoes with a pinch of salt. Pesto works too.
- No lid? A large baking sheet or sheet of foil over the pan does the job.