

GREEN MILL PIZZA BAKING INSTRUCTIONS

Pizza prepared on:



CRUST TYPE	TEMPERATURE	TIME	RACK POSITION	CRISPIER CRUST
Classic Thin or Pescara Pizza	425°	12-18 minutes Check at 10 minutes	Bake on center rack at least 5 inches above heat source. Pizza is done when the crust is golden brown and the cheese is completely melted.	After about 10 minutes, slide pizza off the disposable tray and onto the oven rack. Check every 1-2 minutes.

- Bake or refrigerate pizza within 60 minutes of purchase.
- Bake pizza within 24 hours of your purchase.
- If you refrigerate Pescara pizza, let it rest at room temperature for 30 minutes prior to baking. Classic Thin pizza can be cooked immediately from the refrigerator.
- Be advised that cooking pizza near, or in contact with, an open flame may result in fire.
- Bake only one pizza at a time.
- Tray may discolor during baking process.
- During the baking process, use a fork to puncture any bubbles.

GETTING STARTED:

1. Preheat oven to 425° (F).
2. Unwrap pizza and remove baking instructions.
3. Bake on center rack on tray provided. Please note: The tray is intended for single use only, not for reheating.

TO FINISH UP:

1. After baking, allow pizza to sit for 5 minutes before serving.
2. Slice, serve, and enjoy!

