



Papa Murphy's Pizza on the Pellet Grill

Yields: 1 pizza **Prep time:** 15-20 minutes **Cook time:** 8-10 minutes

Ingredients:

- 1 Papa Murphy's Take 'N' Bake pizza (any variety)
- Wood pellets (fruitwood recommended)

Equipment:

- Pellet grill
- Pizza stone
- Pellet grill gloves
- Pizza peel

Instructions:

1. Preheat & Prepare:

- Preheat your pellet grill to 450°F (232°C).
- Place the pizza stone on the grill grates to preheat for at least 30 minutes.
- While the grill heats, prepare your Papa Murphy's pizza according to package instructions.

2. Assemble & Grill:

- Carefully slide the pizza from the cardboard base onto your pizza peel.
- Gently slide the pizza from the peel onto the preheated pizza stone.
- Close the grill lid and cook for 8-10 minutes, or until the cheese is melted and bubbly and the crust is golden brown and crispy.

3. Serve & Enjoy:

- Using the pizza peel, carefully remove the pizza from the grill.
- Let it cool for a few minutes before slicing and serving.



Tips & Notes:

- **Don't overcrowd the grill.** Ensure proper heat circulation.
- **Rotate the pizza** halfway through cooking for even cooking if your grill has hot spots.
- **Experiment with wood pellet flavors.** Hickory or mesquite offer a bolder smoky flavor.
- **A pizza stone is essential** for a crispy crust.
- **Avoid opening the grill lid frequently** to maintain consistent temperature.
- **If the crust burns too quickly,** lower the grill temperature or move the pizza stone to a higher rack.
- **If the cheese isn't melting fast enough,** increase the grill temperature slightly.
- **Prevent sticking** by using enough flour or cornmeal on the pizza peel.

This recipe can be adapted for any take-and-bake pizza or homemade dough.

Enjoy your delicious, smoky, crispy-crust pizza!