

Chicago Deep Dish Pizza

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/jew-town-polish-chicago-recipe>

Ingredients:

- 4 cups flour
- 1 cup milk
- 1 tablespoon butter
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 package dry yeast Instant
- 1 cup water add a little at a time until you get the right dough consistency
- 1 yellow onion small, chopped
- 2 1/2 cloves garlic minced
- crushed red pepper to taste
- 1 teaspoon fennel
- 1 can tomato sauce
- 1 can diced tomatoes drained
- 2 tablespoons tomato paste
- 1 pinch sugar
- salt and pepper, to taste
- 1 teaspoon dried oregano
- fresh basil chopped-to taste

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 110 grams
3. Cholesterol: 15 milligrams
4. Fat: 6 grams
5. Fiber: 6 grams
6. Protein: 18 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 920 milligrams
9. Sugar: 11 grams

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