

**BOBOLI**

**WIN A TRIP TO YOUR FAVORITE FOOTBALL CITY!**

See inside for details and fun football recipes.

**DALLAS "BIG D" NACHO PIZZA**

- 1/2 cup ground beef
- 1 package taco seasoning
- 1 can refried beans
- 1 12" BOBOLI® Original Pizza Crust
- 1 cup cheddar cheese
- 1/4 cup olives
- 1/4 cup tomatoes
- 1/2 cup sour cream and 1/2 cup salsa

Preheat oven to 450°F. Brown meat in skillet; drain. Add taco seasoning following package instructions. Add refried beans to pizza crust; add the meat, cheese and some olives. Cook for 10-12 minutes. While cooking, chop tomatoes and the rest of the olives. When pizza is done, add tomatoes and olives. Slice and serve as wedges. Top each wedge with sour cream and salsa as desired.

**BUFFALO'S "BUMP-AND-RUN" BUFFALO CHICKEN PIZZA**

- 4 Tbsp butter, melted
- 1/4 cup hot cayenne pepper sauce\*
- 2 cups diced cooked chicken
- 1/2 cup chopped celery
- 1 12" BOBOLI® Original Pizza Crust
- 1 cup crumbled blue cheese

Preheat oven to 450°F. In a medium bowl, combine the butter and hot sauce; mix well. Add the chicken and celery; toss to coat well. Spread evenly over the pizza crust then sprinkle with the blue cheese. Bake for 10-12 minutes, or until heated through and the crust is crisp. Slice and serve. \*Be sure to use hot cayenne pepper sauce, not regular hot pepper sauce. Yes, there is a difference!

**DETROIT "WILD CARD" CHERRY PIE**

- 1 21 oz can cherry pie filling
- 1 12" BOBOLI® Original Pizza Crust
- 1 cup yellow cake mix
- 2 Tbsp butter, melted

Preheat oven to 450°F. Spread pie filling onto crust, leaving a 1" border around the edge. Sprinkle the cake mix over the filling and drizzle the top with the melted butter. Bake for 8-10 minutes until crust is light brown and top is bubbly.

Go to [www.boboli.com](http://www.boboli.com) to check out delicious recipes for all 22 football cities!