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We've made our ultimate guide to baking one of our famous frozen frozen pizzas! To get the same delicious restaurant quality taste, follow our steps below! Wait until the oven is fully heated! A fully heated oven ensures that the pizza is hot and tasty. You want to make sure you're oven is beautiful and toasty! While you wait for your oven to pre-heat, make sure you recycle our packaging! Place the pizza in the middle of the oven. When the pizza is to close to the bottom of the oven, the crust will burn, and if it is too high in the oven, it will not cook properly! Do not place the pizza on a pan or stone as it will affect the cooking process. If you're worried about cheese falling to the bottom of your oven, you can place a biscuit leaf at the bottom of your oven to catch anything that falls. You want to make sure that your frozen pizza reaches an internal temperature of 165°F! If you don't have a thermometer, a good way to tell if the sauce is bubbling. When pizza is ready, we recommend using a spatula to scoop the pizza out of the oven and onto a surface that you can cut, such as a cutting board or a large plate. Be sure to wear oven mitts as oven burns are not fun! To make sure your pizza is set, and to prevent all your toppings, cheese and sauce going anywhere when you try to cut it, let your pizza sit for five to ten minutes! To cut your pizza, we recommend using a large chef's knife, as a normal pizza maker may not do the trick! If you want to get the ultimate cheese pull to impress all your followers, we recommend you cut all the way through the crust, but not cut the top of the pizza slice all the way through. In this way, when the piece is raised, the cheese will still be connected to the rest of the pizza and will lead to pull in a magnificent cheese! Just like a normal thin crust, you can add your own toppings! We recommend you get creative, but remember, all wet ingredients can change the texture of the sauce and cheese. Don't forget the pinch of Parmesan cheese and the pepper flakes for the true Chicago slice! Recycle your packaging! All our packaging is recycling-friendly. You can quickly bake your frozen deep dish in half the time when you're in a hurry! Follow the steps below: Preheat oven to 425°Fmicrowave frozen deep bowl, on plate, for 6 minutes on high. Take plates (cautious, plate can be hot), and Let the pizza rest for a minute. Place pizza on the middle rack in the oven and bake for 15-18 minutes, or until the internal temperature reaches 165°F. Take pizza out of the oven and let sit with a knife for 5-10 minutes before cutting. Lack of taste, but could be okay as a basic pizza! Please note that this review was not paid or sponsored for third parties. I bought this product with my own money and the opinions in this review are strictly my own. Own. are not affiliated with Costco or any of its suppliers. I'm just a fan of the company. I write these reviews to help my co-buyers. Costco Kirkland Signature Frozen Cheese Pizza I could eat pizza every week no problem. It's one of my favorite dishes. Usually I prefer restaurant/take-out pizza as frozen pizza, but the last time I was at Costco I decided to pick up the Costco Kirkland Signature frozen cheese pizza to try! Costco Kirkland Signature Frozen Cheese Pizza TasteThis pizza is okay, not great. My husband wasn't much fan and I can't say I was. But I liked it a little bit better than him. It's not very tasteful and for a cheese pizza there's really not much cheese! It definitely needs more cheese when you go to eat it as it comes. The crust was a little soft, although it followed the cooking instructions and my husband thought it tasted more like a biscuit mix than a pizza crust. The sauce was a pretty standard tomato sauce. I added some sausage meat we had on the second pizza I had baked and that one tasted a little better, so I think if you add your own toppings (such as meat, vegetables, extra cheese) it could boost the overall taste and taste much better. Cost I bought the four pack of Costco Kirkland Signature Frozen Cheese Pizza 11.99 Canadian. Not bad, considering that there are four pizzas in the box! Costco Kirkland Signature Frozen Cheese Pizza Convenience The box comes with four individually packaged frozen cheese pizzas that you can simply unpack and bake on the oven shelf for 10-12 minutes at 450 degrees fare. I could see how kids like them and it's a simple and comfortable dinner for them. Costco Kirkland Signature Frozen Cheese Pizza With Added Meat I HadNutrition 1/4 of the pizza is 270 calories, eight grams of fat, 14 grams of protein, three grams of fiber, 37 grams of carbohydrates and 580 mg of sodium. The ingredients list is basically just ingredients i would expect without seeing a ton of chemical-sounding ingredients that I really appreciate and I found surprising! Costco Kirkland Signature Frozen Cheese Pizza NutritionI probably won't buy this anymore because I'm addicted to buying Costco Molinaro's Pizza Crust and putting on my own toppings, but it was good to try and check! I think it definitely lacks taste, but with a little more cheese and your own toppings it could serve as an okay base pizza! Taste: 9/10Cost: 4/10Comfort: 10/10Food: 8/10Have you ever have acai? What do you think of the taste? What do you think it tastes similar? yalcinsonat1/Stock/Getty Images are not limited to simple choices such as cheese or pepperoni. In many large grocery stores you can also choose from pizzas with interesting toppings such as asparagus, grilled chicken or barbecue sauce. You may even be able to crusts such as rice flour or corn flour. No matter what kind of pizza you prepare, a properly heated oven delivers the best results. Preheat your oven to the temperature indicated on the pizza packaging. If you have lost the instructions that originally came with the pizza, preheat their oven to 375 degrees. While some frozen pizzas require a lower temperature and some require a higher temperature, your frozen pizza should do well at 375 degrees. Remove plastic or packaging from your frozen pizza if your

oven is sufficiently preheated. The preheating process should take at least 10 minutes. Put the pizza in the preheated oven. You can place the pizza on a baking tray for a softer crust or directly on the oven for a crisper crust. When placing the pizza on the rack, try aligning the edges so that they rest on the rack bars. This will help prevent the edges of the pizza from sinking back and forth between the bars and pouring cheese or toppings onto the bottom of your oven. Bake the pizza for five minutes, then open the oven door and check it. It probably won't be done at this point, but it's better to check soon rather than let the pizza burn. When the pizza is ready, the crust should be golden brown and slightly stiff to touch, rather than muddy or soft. The cheese should be completely melted in some places and golden brown. Continue baking the pizza when it is not ready. Check it every five minutes until it is perfectly cooked. Remove the pizza from the oven, leave to cool for a few minutes, slice with a pizza cutter or knife and serve. Frozen pizza. A dormitory staple, simple dinner for the children, or, let's face it, what we eat when no one is there to watch. Pizza, in all its many iterations and atrocities, is forgotten with Gusto regardless of quality and price. Because we associate frozen foods with a low quality and a tasteless, flaccid profile, many of us don't realize that what's in the freezer doesn't have to be so scary. In fact, with a little creativity, some might even qualify as well. To help you, we've put together a guide with tips and tricks to help you refine the underrated craft of how to cook a frozen pizza. Let's start with some very basic things. Read and follow the instructions... There is a reason why there are instructions for preparation on the back of the box. At least read them before the pizza. From there you can improvise. With our frozen cakes, we are specifically to make sure you get the best stuffed frozen pizza experience they offer from home. Well, except for this One Why the Exception? Well, this frosty rock of a pizza isn't quite ready to get into the oven yet. If you want to get things right, leave your pizza out for a few hours before you plough it there or leave it in the fridge the night before. Opportunities Opportunities good that you may not have as much foresight when making frozen pizza. It is often a last-minute decision spurred by convenience. Yes, some instructions say that you do not defrost frozen pizza. This is likely because there is a risk of contamination if you defrost and freeze again. So just do it once and put your cake in the oven. Use a pizza stone or baking tray instead of trying to wrap a damp, sagging pizza on the shelf of your oven. Make holes in your crust This is an off-the-box tip. And no, we're not telling you to destroy your pizza. It's just that sometimes you have to open things up a little bit to make them better. If you're working with a frozen pizza packed in plastic - that's honestly most of them - there's a nice little trick you can use. Before tearing off the cellophane, place the pizza cheese on the side of a flat work surface. Use a sharp knife to carefully cut the back of the plastic film so that the crust is exposed and disposed of. Then use the same knife to hit several small holes in the crust on the back where the toppings are. These holes give the pizza some ventilation. It allows steam to escape instead of trapping excess moisture inside. Voila! They have the crispy crust and the melted cheese of a restaurant-quality cake. Heat Oven Up All the Way Crank It On, Baby! Why? Professional pizza companies – such as giordano's – are equipped with their very own pizza-specific oven. These ovens will be much hotter than your standard home version. Bake pizzas quickly and evenly in ovens that reach 700-1,000 degrees. That's why it's so hard to recreate this salon-quality texture: this beautiful, crispy crust, soft cheese and perfect toppings. At home, it's a different story. We get it. They work with limited resources and not with craftsmanship. But don't despair! You can still replicate this crispness yourself. Turn your oven up to 550 (that's the limit for most home ovens) and heat your pizza stone right inside. Once it's hot enough, slide the frozen pizza onto the heated stone and bake for about five to eight minutes. Not 12 or 15. No stone? No problem. Just place the pizza directly on the middle rack and let it be. Leave the cheese set Our famines in the way from time to time. But patience, as always, is a virtue. You should make sure you get the best possible cake. Wait a few minutes before doing the thing with your pizza cutter Why? They want the cheese to be set. This way it stays in place as you cut. So, unless you want to peel off the cheese and toppings and undo all the hard work, you're going to take that advice. Nobody wants to reattach pizza cheese like a bad wig, right? Best Way to Cook a Frozen Pizza: Deep-Dish Edition At Giordano's we'd miss some Warm-up advice. Since the Chicago-style cake is a larger, denser, doughier experience, your cooking rules change a little. Especially when it comes to time. If you have pizza leftovers in the fridge, here is a full guide for you. Just know that our frozen pies require a slightly different approach. Trust us with that. Instead of boosting the heat all the way, as you would with a thin crust pizza from the market, the frozen pizza requires a little more patience. Preheat your oven to 325 degrees. Meanwhile, shimmer the cake in the microwave and cook for 6 minutes. This gives you a good thawing action. And trust us: it also gives you all the Gooey cheese you will find in the house, minus the planning that lies ahead. After his time in the microwave, spread the extra pack of sauce over the top of the pizza. When the oven is ready, place your Giordano pizza directly on the medium-length rack and leave for 40 minutes. Remove from the heat and leave to cool for a few minutes before cutting. For more details click here for our .pdf printout. We are very thorough — pizza is a serious business! Tips for Doctoring-Up That Substandard Pie Now that we've gone over the basics of frozen pizza/oven dynamics, you need to come up with some hacks to get this cake in top shape. A cheese pizza worth 3 dollars from the gas station doesn't exactly have the pizzazz of a professional cake, high heat temperatures and thawing aside. But there are many creative toppings that you can add that will increase each cake in a jiffy. Like, almost everything you can imagine. Now let's talk about toppings. Make Frozen Pizza Taste Fresh by using fresh ingredients The frozen cake gets an instant makeover in the second add something fresh to the mix. Remove these weird Pepperoni nuggets that came with the pizza in favor of slightly higher-quality meat. Add some vegetables to the mixture. Things like a ripe tomato, fresh basil or even a dash of cheese that still needs to be frozen go a long way. The artful olive oil drizzle olive oil can take everything from basic bread to boring vegetables to new heights. This can go one of two ways. Brush some olive oil and garlic over the crust before placing the cake in the oven. The oil will help the crust crisp and reach the beautiful golden brown that you thought was only possible with the delivery. Or sizzle a little olive oil and lemon juice over the whole thing after it comes out of the oven. It's the details that fresh-freeze pizza let. Do you feel more adventurous? Add garlic-infused oil or chilli oil for something that breathes new life into an ice cream pizza. Raid the Fridge The old fridge raid is a great way to eliminate food waste and make this pizza a real work of art. Scour the side door for things like capers, olives, artichoke hearts or jalapeno peppers. Cut some of the Chop the meat or a chicken over it. Do you have an onion? Throw it up. Vegetables? Go for it. Pizza is a blank canvas. Don't be afraid to experiment! The advantage here is that if you work with a real cheap frozen pizza, you don't have much to lose. Do you have products to play? Great. Lightly sauté a few favorites such as spinach and mushrooms. Peppers, tomatoes, stern, even things like corn and peas can work. Throw another sauce on it A great way to greata eat an otherwise lackluster cake. After you've added your toppings to choice, layer on some swirls of something that works with the existing flavors. Add some glazed pesto or a drizzle of Alfredo sauce, bruschetta or a red pepper puree. Not only is it tasty, but with a few drizzle of sauce on your frozen cake you can consume that pesto you don't harbor enough noodles before it starts to turn brown. And talking about sauce, hot sauce – from Pete's to Sriracha to Tabasco – is always a welcome boost on any pizza, regardless of quality or other toppings. The cheese factor If you're working with a bad pizza or even a mediocre pizza, it's best to add more cheese. Admittedly, this is never a bad idea, but in the case of sauce that is not pleased and a wimpy smattering of shreds, you are better off with a cheese intervention. Adding fresh mozzarella or even a bag of Italian cheese shreds will give you this stretchy gooiness that makes pizza, well, pizza. Smoked mozzarella will give you the same texture, but add another layer of the complexity of the shell. Or go in a different direction and integrate cheddar cheese, chevre or gorgonzola. Apart from quality differences, adding a contrasting cheese can also take your frozen pizza to the next level. Add Romano, Parmesan or blue cheese for something stingy with a touch of nuttyness. These cheeses are salty and often sour and help reduce the overall sweetness if you have a cake with a particularly corn syrup sauce. In addition, you can try things like fresh ricotta or feta if you want to bring a different texture to the table. The cheese options are endless. Do not feel caught up in the classic conventions of Italian pizza. Nowadays, there are everything from white pies with chicken pesto to Mexican pizzas with fried beans. Get creative! But Skip the Extra Salt Most frozen cakes come standard with a juicy dose of sodium. While for many of us it is two-way to provide our food with a Season to a pinch of salt, hold back on frozen pizza. If it's bland, salt probably isn't your biggest problem. It is the lack of fresh ingredients and all-round taste. Hot sauces, pesto, meat and cream cheese are all a better way to get the taste you're looking for. But between the potentially processed cheese, chili peppers and more, just go to the sodium. Add an egg put to egg on it could the most common cooking approaches of the time – and for good reason. It's delicious! Since it can rattle in frozen media at work, it is advisable to follow the above advice: put holes in the back of the cake. In addition, you should let the pizza cook as usual, but take the pizza for about 6-8 minutes before it is ready. Remove from the oven, crack one or two eggs over the top, put it back in the oven and let it run. Don't worry about the other toppings - they'll mix well with breakfast. This should give you an egg with set white and nice, runny egg yolk. If you prefer a fully cooked egg, take this step about 10 minutes before the pizza is ready to cook. Tasty Combos to Make Frozen Pizza Taste Better If you're not an improviser by nature, that's okay. Browse the menu of your favorite pizza salon for inspiration or consider which pizzas you tend to order all the time. Here are some flavor combinations sure to bring the taste of success, even the saddest frozen pizzas. Spinach and artichoke with white sauce Shredded chicken, Barbecue sauce and sautéed onions prosciutto and fig with rocket Classic Hawaiian (pineapple and ham) sausage and kale Fried garlic, tomatoes and chili chicken pesto with ricotta bacon, jalapenos and your favorite hot sauce chorizo, salsa and fresh coriander After the oven We recommend making a summer cake with a little rocket, fresh basil and sliced tomato. A pretty simple way to classify this pizza. Or add some diced scallops and chilled tomatoes. Other options include thinly sliced ham, oregano, Parmesan cheese, olive oil or even a little honey (seriously). Send a pizza or eight! Giordano's Delivers No Matter Where You Are. So. Why even put on frozen pizza when we specialize in fresh stuff? Well, it's easy – because you can ship Giordano's directly to your house, even if you're far from one of our restaurants. Well, we're not your average frozen pizza either. Our toppings are of high quality and are applied with care. You'll also get an extra sauce pack so you can replicate this unique Chicago-style pizza cake from home. Click here to take a look at your ordering options, instructions and beyond. Beyond anything.

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