



Guide to GRILLING PIZZA

Grilling JACK'S Pizza is **EASY**. Before you get started, make sure you have a gas grill and gas, because it really only cooks the way it's supposed to with a gas grill. Then just **FIRE IT UP** and use these simple steps to ensure your JACK'S Pizza is the tastiest it can be.



PREHEAT GAS GRILL TO 400° F

Keep that lid closed.



PLACE FROZEN PIZZA ON THE GAS GRILL

Unwrap packaging, remove cardboard and don't let pizza thaw. Keep a lid on it to ensure the temp stays at 400° F.



GRILL 12-20 MINUTES*

*Grill times vary between Jack's Original Pizza varieties, so check below for specific times.

- **12-15 minutes** for Cheese, Sausage, Sausage & Pepperoni, Pepperoni, Bacon Cheeseburger, Canadian Bacon, Spicy Italian, Half & Half Cheese and Pepperoni

- **15-18 minutes** for Supreme and Mexican

Rotate it 180° after 7 minutes so it cooks evenly.



CHECK FOR DONENESS

Take the pizza's temperature (it needs to be 160° F). See that the cheese is melty and crust is dark (the open flames make the crust darker than an oven-baked pizza).



REMOVE PIZZA FROM GRILL

CAUTION: HOT! Don't touch it yet (use spatula instead). Let it cool for 5 minutes and it'll be even tastier.

Now that your pizza is ready, round it out with a quick salad or fresh fruit for a perfect meal!

— Enjoy! —

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