



## road test FROZEN PIZZA

PIZZA GUY CAN'T COME SOON ENOUGH? THEN TRY ONE OF THESE STORE-BOUGHT SHORTCUTS. REAL SIMPLE BAKED UP 79 PIES\* AND FOUND 10 THAT DELIVERED.

### BEST CHEESE

#### American Flatbread Tomato Sauce and Three Cheese

This exceptional version of the classic pie showcases Vermont Parmesan and a rich sauce made with organic tomatoes, red wine, and a hint of maple syrup. Also in good taste: the hand-made, wood-fired crust.

**TO BUY:** \$12.50 for 15.5 ounces (serves 3), at supermarkets.

### BEST SUPREME

#### Trader Giotto's Pizza Parlanno

Want the works? This thin-crust superstar piles on flavorful nitrite-free Italian sausage, spicy uncured pepperoni, and a slew of roasted red onions, bell peppers, and garlic. Deliciously indulgent? You bet.

**TO BUY:** \$4.70 for 18.25 ounces (serves 4), Trader Joe's.

### BEST PEPPERONI

#### DiGiorno Rising Crust Pepperoni

Something for everyone. A generous pepperoni-to-cheese ratio should please meat lovers, while deep-dish fans will dig the inch-thick crust from its crispy exterior to its fluffy, soft center.

**TO BUY:** \$7 for 28.3 ounces (serves 6), at supermarkets.

### BEST MARGHERITA

#### Red Fork Margherita

This delectable option, featuring the classic trio of tomatoes, creamy mozzarella, and basil, gets a tasty upgrade with the addition of slightly nutty Asiago.

**TO BUY:** \$8 for 12.5 ounces (serves 3), Whole Foods.

### BEST MUSHROOM

#### American Flatbread Sun-Dried Tomato and Mushroom

The organic button mushrooms that blanket this pie are firm, fresh, and earthy. (None of that slippery canned texture here.) Sun-dried tomatoes cured with garlic oil and basil add even more dimension.

**TO BUY:** \$12.50 for 16.2 ounces (serves 3), at supermarkets.

\*All pizzas tested were free of partially hydrogenated oils and trans fats.



PESTO

EGGPLANT

CHICKEN

ROASTED VEGETABLE

GLUTEN-FREE

THE AVERAGE AMERICAN FAMILY EATS 4½ FROZEN PIZZAS A MONTH. MOST POPULAR FLAVORS? CHEESE AND PEPPERONI. BUT WHY LIMIT YOURSELF? SLICE INTO ONE OF THESE LESS CONVENTIONAL PICKS.

**BEST ROASTED VEGETABLE**

**Frontera Roasted Vegetable, Monterey Jack, and Poblano**

This winner's blend of onions and peppers is a heavenly match for the four-cheese combo of mozzarella, Monterey Jack, Cheddar, and Asiago. Think fajitas meet pizza.

**TO BUY:** \$7.50 for 12.5 ounces (serves 3), Whole Foods.

**BEST PESTO**

**Amy's Pesto**

This pie's ultra-fresh mix of basil and pine nuts will make you forget all about red sauce. Organic tomatoes and broccoli florets are the finishing touches on the nutritious (and tasty) whole-wheat crust.

**TO BUY:** \$7.50 for 13.5 ounces (serves 3), at supermarkets.

**BEST EGGPLANT**

**Tandoor Chef Roasted Eggplant**

Naan, the famous flat bread of Indian cuisine, makes an unorthodox and delicious base for zesty tomato sauce and chunks of crispy eggplant.

**TO BUY:** \$3 for 8.9 ounces (serves 2), at supermarkets.

**BEST CHICKEN**

**365 Barbecue Chicken**

A pizza for folks who love barbecue sauce on *everything*. Here, a not-too-sweet version perfectly complements smoked Gouda and juicy chicken breast.

**TO BUY:** \$5 for 14.3 ounces (serves 3), Whole Foods.

**BEST GLUTEN-FREE**

**Conte's Margherita Pizza**

This rice flour-based dough, spiked with salty Romano cheese, has a satisfying crunch and a delicate texture. Silky roasted garlic perks up the standard cheese pie toppings.

**TO BUY:** \$9 for 16 ounces (serves 4), at natural-food stores.