



SUPREME PIZZA

This Supreme Pizza has a little bit of everything – protein, veggies and of course, cheese! Complete with our Seasoned Cauliflower Crust, it's a perfect pie for those looking for better-for-you options that don't sacrifice on indulgence. Before serving, sprinkle with parmesan cheese and fresh basil leaves!

Yield: 1 Pizza



INGREDIENTS

- RICH'S

10" Seasoned Cauliflower Pizza Crust (Gluten Free), 16 5.2-Oz (#18602)
- 1 C

Marinara Sauce
- 1 C

Mozzarella cheese, shredded
- 1 oz

Pepperoni, sliced
- 2 oz

Canadian Bacon, chopped
- 1 Item

Small Red Bell Pepper, chopped
- 1 Item

Small Yellow Bell Pepper, chopped
- 1 Item

Small red onion, sliced
- 1 Can

Black Olives, chopped
- 1/4 C

Parmesan cheese, grated
- 1/4 C

Fresh Basil, torn

- 4

Bake for 9-10 minutes, or until cheese is bubbly and lightly browned
- 5

Remove pizza and let it cool for 5 minutes
- 6

Top with parmesan cheese and basil leaves. Serve

DIRECTIONS

- 1

Preheat oven to 425°F
- 2

Spread Marinara over pizza dough, leaving a 1-inch border
- 3

Top with mozzarella cheese, pepperoni, Canadian bacon, red and yellow peppers, red onion and black olives