




CHEESE AND PEPPERONI PINSA

Bake up a soft, cloud-like Cheese and Pepperoni pie with Rich's parbaked Round Pinsa. Rich's Pinsa is imported from Italy, where it's made with authentic regional ingredients and hand-stretched and pinched for a rustic, irregular pie unique to every order. Simply top the Pinsa with sauce, olive oil, mozzarella cheese and pepperoni, and enjoy the parbaked ease and elevated aroma, texture and taste of our premium Pinsa!

Yield: 1 Pinsa

INGREDIENTS

	 12" Round Pinsa, 22 8.8-Oz (#23993)
1/2 C	Pizza sauce
1 tbsp.	Olive oil
6 oz	Mozzarella cheese
1 oz	Pepperoni

DIRECTIONS

- 1 Preheat oven to 525°F
- 2 Spread the pizza sauce evenly over the Round Pinsa Crust, leaving a half an inch of space from the edge
- 3 Drizzle olive oil over the sauce
- 4 Top with cheese and pepperoni
- 5 Bake for 3 minutes and 45 seconds, or until the crust is golden brown and the cheese is bubbly. Serve

