



MARGHERITA PINSA

Bake up a deliciously authentic Margherita Pinsa made 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, fresh mozzarella and a drizzle of olive, bake for just a few minutes, top with fresh basil, enjoy the elevated aroma, texture and taste of our premium Pinsa!

Yield: 1 Pizza

INGREDIENTS

RICH'S 12" Round Pinsa, 22 8.8-Oz (#23993)

3 tbsp. Tomato sauce

5 Slices Fresh Mozzarella

Olive Oil, for drizzling

Fresh Basil, for topping



DIRECTIONS

- 1** Preheat oven to 525°F
- 2** Spread the tomato sauce evenly over the Pinsa Crust, leaving a half an inch space from the edge
- 3** Top with fresh mozzarella slices and a drizzle of olive oil
- 4** Bake for 3 minutes and 45 seconds, or until the crust is golden brown
- 5** Top with fresh basil. Serve