



BURRATA, CHERRY TOMATO, & PROSCIUTTO PIZZA

It's time for a pizza party! Rich's Gluten-Free Cauliflower Pizza Crust offers the ease and versatility you need to create an authentically Italian pie that everyone can enjoy – in no time. Top your pizza with sauce, fresh burrata, prosciutto and cherry tomatoes. Once it's baked to perfection, top with arugula and serve!

Yield: 1 Pinsa

INGREDIENTS

RICH'S 10" Gluten-Free Seasoned Cauliflower Pizza Crust, 24 5.2-Oz (#11819)

3 tbsp. Tomato sauce

8 oz Burrata

2 Slices of Prosciutto

Cherry Tomatoes, Halved

Arugula

DIRECTIONS

- 1 Preheat the oven to 425°F
- 2 Spread the tomato sauce evenly over the Gluten-Free Cauliflower Pizza crust, leaving half an inch space from the edge
- 3 Top with fresh burrata, prosciutto and cherry tomatoes
- 4 Bake in the oven for about 5 minutes or until desired crispiness is reached



- 5 Top with fresh arugula, serve