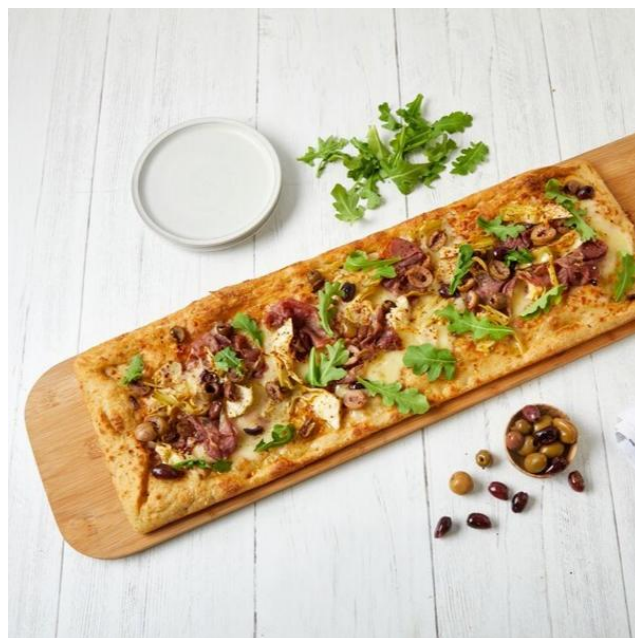




CHARCUTERIE PIZZA

Rich's Roman Style Pizza Dough Balls allow you to combine two fan favorites, charcuterie and pizza, with ease! Simply roll out the Roman Style Pizza Dough Ball on a lightly floured surface and place on a greased baking pan and drizzle with olive oil. Sprinkle mozzarella, prosciutto, artichokes and olives to the dough. Top with Parmesan cheese and bake. Remove from the oven and top with arugula, chili flakes, salt and pepper, then serve!

Yield: 1 Pizza



INGREDIENTS

1

Proof dough ball per handling instructions on packaging.

- RICH'S

Roman Style Pizza Dough Ball, 24 23-Oz (#23468)
- 1 tbsp. Olive oil
- 8 Slices of Prosciutto
- 1 Jar of Marinated Artichokes, chopped roughly
- 1/4 C Olives, chopped roughly
- 1/4 C Parmesan Cheese
- Aruglua or other lettuce green
- 1/2 tsp. Chili flakes
- Salt and Pepper (to taste)
- 1 C Mozzarella cheese, shredded

DIRECTIONS

- 2
- Roll out Roman Style Pizza Dough Ball on a lightly floured surface until it is very thin. Place on a greased baking pan and drizzle with olive oil
- 3
- Sprinkle mozzarella cheese over the dough, then add the prosciutto, artichokes and olives to the dough
- 4
- Top with Parmesan cheese and bake
- 5
- Remove from the oven and top with arugula, chili flakes, salt and pepper. Serve