



"DOS" PEPS & HOT HONEY PIZZA

This pie brings the heat and the sweet! Start with a crispy crust, layer on zesty sauce, melty mozzarella, spicy cupping pepperoni, and tangy Peppadew peppers. Bake it to bubbly perfection, then drizzle with hot honey and toss on fresh arugula for a fiery finish. It's bold, balanced, and totally crave-worthy!

Yield: 1 7-in. Pizza



INGREDIENTS

RICH'S 7" Fresh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#07386)

1.5 oz Pizza sauce

8 Cupping Pepperonis

Peppadew Peppers

Hot Honey, for drizzling

Fresh arugula

2 oz Fresh Mozzarella Cheese

DIRECTIONS

- 1 Add Pizza Sauce to the Pizza Crust.
- 2 Top with Fresh Mozzarella Slices, Pepperoni and Peppadew Peppers.
- 3 Bake Pizza in impinger oven for 4 ½ to 6 minutes at 550° degrees.
- 4 Finish with Hot Honey Drizzle and garnish with Arugula.