



STUFFED KALE & CARMELIZED ONION PIZZA WAFFLE

Not just for breakfast anymore! Try this trendy stuffed pizza waffle with a healthy twist of kale and a flavorful fusion of caramelized onion!

Yield: 8

INGREDIENTS

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

8 oz Mozzarella cheese, shredded

10 oz kale blanched chopped

16 oz Caramelized onion

2 oz Asiago Cheese, shredded

1 oz Fresh Chopped Garlic

1 oz Lemon juice

16 oz Pizza sauce



DIRECTIONS

- 1 Cut 8 each 7" (6.6 oz.) Thawed Oven Rise dough in half, bring edges together, pinching the seam to seal, flatten into a 5" round, at this point you will have 16 -5" flatted rounds
- 2 Mix Garlic and Lemon Juice with the blanched Kale, set aside
- 3 To assemble the pizza top 8 of the 5" round of pizza dough with: 1 oz. (¼of cup) of Mozzarella cheese 1 ¼oz. (¼cup) Kale Mixture ¼oz. (1T) Shredded Asiago Cheese 2 oz. (¼cup) Caramelized Onion
- 4 Top the ingredients with the second piece of 5" dough and seam the edges well
- 5 Place in a preheated 375° -400° degree oiled sprayed Belgium Waffle Iron until golden brown and the internal temperature reaches 165° degrees approximately 2 ½to 3 minutes
- 6 Cut into 4 and serve with 2 oz. of Pizza sauce for dipping