



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

