



BREAD BOWLS

CIA recipe concepts 2017

Yield: 6 portions

INGREDIENTS

6 Unit  7" Proof & Bake Sheeted Pizza Dough, 96 5.5-Oz (#16387)

1/2 C Parmesan Cheese

1 Dash Italian herbs



DIRECTIONS

- 1 Thaw Rich's 7in Presheeted Pizza Dough overnight in refrigerator, as per instructions on case.
- 2 When ready to bake, remove from refrigerator, sprinkle pizza dough with cheese and herb topping.
- 3 Let dough sit out at room temperature for 15 minutes.
- 4 Bake at 425°F until dough has fully expanded, and is crisp, about 15 minutes.
- 5 Let bread cool completely before attempting to cut.
- 6 When fully cooled, cut top off of bread to form bowl. Bowl can then be filled with salads, or thick soups, stews, stir fry etc.