



PEPPERONI & CHEESE SHAREABLE SKILLET

CIA recipe concepts 2017

Yield: 1 skillet, serves 4

INGREDIENTS

1 Unit	RICH'S 7" Fresh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#07386)
2 oz	Pepperoni, diced
1 tbsp.	Pesto
3 oz	Mozzarella cheese
3 tbsp.	Parmesan cheese, grated
1 tbsp.	Olive oil
1 tbsp.	Red pepper flakes
1 tbsp.	Fresh Basil, Chopped
1 tbsp.	Fresh italian parsley, chopped
1 C	Marinara sauce, heated



DIRECTIONS

- 1 Thaw Rich's 7in Fresh 'N Ready Oven Rising Sheeted Pizza Dough crust.
- 2 Cut crust into small strips.
- 3 Tie strips of crust into knots and place in large bowl.
- 4 Drizzle knots with olive oil.
- 5 Add mozzarella cheese, parmesan cheese, pesto, red pepper flakes (if desired), and pepperoni to bowl.
- 6 Toss ingredients together to coat.
- 7 Season skillet with olive oil.
- 8 Place knots to fill skillet.
- 9 Bake at 375° until golden brown.
- 10 Garnish with fresh basil, Italian parsley, and parmesan cheese.
- 11 Serve hot with a side marinara sauce.