



BEE STING PIZZA

Introducing our gluten-free twist on hot honey 'za! Rich's 10" Gluten-Free Seasoned Cauliflower Pizza Crust, with over 20% cauliflower, delivers traditional pizza taste. Top with sauce, mozzarella, pepperoni, basil, drizzle honey, sprinkle parmesan.

Yield: 1 Pizza

INGREDIENTS

RICH'S 10" Seasoned Cauliflower Pizza Crust (Gluten Free), 16 5.2-Oz (#18602)

12 oz Fresh Mozzarella Cheese, drained

1/4 C Cup and Char Pepperoni

Hot Honey, for drizzling

DIRECTIONS

- 1 Preheat oven to 425°F.
- 2 Place your dough on a pizza pan and spread a layer of pizza sauce around the pizza leaving a 1-inch border around the edges.
- 3 Cut fresh mozzarella into slices and place them evenly around the pizza.
- 4 Top the pizza with cup and char pepperoni and add some basil leaves.
- 5 Bake the pizza in the oven for approximately 16-20 minutes, or until crust is golden and toppings are bubbly.
- 6 Drizzle the pizza with hot honey and sprinkle fresh parmesan cheese on top. Serve.

