



PICKLE PIZZA

Dill-icious Pickle Pizza, made with our plant-forward Seasoned Cauliflower Pizza Crust! Made with over 20% cauliflower, Rich's 10" Gluten-Free Seasoned Cauliflower Pizza Crust delivers on both plant-based and gluten-free demands with the delicious taste and texture of traditional pizza.

Yield: 1 Pizza

INGREDIENTS

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

1 tbsp. Olive Oil

1/2 C Caesar dressing

1 C Shredded Mozzarella Cheese

1/4 C Shallots, thinly sliced

3/4 C Dill Pickles, thinly sliced

2 tbsp. Fresh dill, chopped

Sprinkle of Garlic Salt



DIRECTIONS

- 1 Preheat oven to 425°F
- 2 Lightly brush olive oil on the edges of the Seasoned Cauliflower Crust
- 3 Spread Caesar dressing over the center of the pizza evenly, leaving an inch of space from edges
- 4 Sprinkle mozzarella cheese on top of the dressing, then top with shallots, pickle slices and chopped dill
- 5 Bake the pizza for 12-15 minutes, or until the crust is golden and the cheese is bubbling
- 6 Let the pizza sit for 10 minutes before serving. Serve