




SUPREME PIZZA

This Supreme Pizza has a little bit of everything – protein, veggies and of course, cheese! Complete with our Seasoned Cauliflower Crust, it's a perfect pie for those looking for better-for-you options that don't sacrifice on indulgence. Before serving, sprinkle with parmesan cheese and fresh basil leaves!

Yield: 1 Pizza

INGREDIENTS

	 10" Seasoned Cauliflower Pizza Crust (Gluten Free) (#18602)
1 C	Marinara Sauce
1 C	Mozzarella cheese, shredded
1 oz	Pepperoni, sliced
2 oz	Canadian Bacon, chopped
1 Item	Small Red Bell Pepper, chopped
1 Item	Small Yellow Bell Pepper, chopped
1 Item	Small red onion, sliced
1 Can	Black Olives, chopped
1/4 C	Parmesan cheese, grated
1/4 C	Fresh Basil, torn



DIRECTIONS

- 1 Preheat oven to 425°F
- 2 Spread Marinara over pizza dough, leaving a 1-inch border
- 3 Top with mozzarella cheese, pepperoni, Canadian bacon, red and yellow peppers, red onion and black olives
- 4 Bake for 9-10 minutes, or until cheese is bubbly and lightly browned
- 5 Remove pizza and let it cool for 5 minutes
- 6 Top with parmesan cheese and basil leaves. Serve