



## 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

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

