



## 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

