DILL PICKLE PIZZA

This new pizza trend is a pretty big dill — a delicious Dill Pickle Pizza made with Rich's Gluten Free Detroit Style Pizza Crust for deep dish delight! Simply mix creamy creme fraiche and ranch dressing base with tangy pickles and mozzarella cheese, then top with tiny pepperoni pieces for extra crunch and spice. Finish it off with fresh dill and parsley for dill-icious flavor the whole family will enjoy!



Yield: 1 Pizza

INGREDIENTS

	RICH'S 7" x 9" Gluten-Free Detroit-Style Pizza Crust, 20 Ct (#20981)
8 oz	Pepperoni, cut into tiny pieces and fried
8 oz	Creme Fraiche
2 tbsp.	Ranch dressing
2	large dill pickles, cut into thin rounds
4 oz	Fresh Mozzarella, cut into small cubes
1 tbsp.	Garlic
	Salt and Pepper to taste
	Dill and Parsley, for garnishing

DIRECTIONS

1. Preheat oven to 425°F
2. Take the dough from the freezer and place into a Detroit style pan
3. Mix the creme fraiche, ranch dressing and garlic together and spread over the dough
4. Top the pizza with the mozzarella cheese cubes
5. Spread pickle slices around the cheese
6. Bake for 12-14 minutes, rotating the pan a few times to make sure it browns evenly
7. Remove and top with the pepperoni, more ranch dressing and garnishes. Serve

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