



BURRATA, CHERRY TOMATO, & PROSCIUTTO PIZZA

It's time for a pinsa party! Rich's Gluten-Free Cauliflower Pinsa Crust offers the ease and versatility you need to create an authentically Italian pie that everyone can enjoy – in no time. Top your pinsa with sauce, fresh burrata, prosciutto and cherry tomatoes. Once it's baked to perfection, top with arugula and serve!

Yield: 1 Pinsa

INGREDIENTS

 Gluten Free Cauliflower Pinsa, 24 7.5-Oz (#24061)

3 tbsp. Tomato sauce

8 oz Burrata

2 Slices of Prosciutto

Cherry Tomatoes, Halved

Arugula

DIRECTIONS

- 1 Preheat the oven to 425°F
- 2 Spread the tomato sauce evenly over the Gluten-Free Cauliflower Pinsa crust, leaving half an inch space from the edge
- 3 Top with fresh burrata, prosciutto and cherry tomatoes
- 4 Bake in the oven for about 5 minutes or until desired crispiness is reached
- 5 Top with fresh arugula, serve

