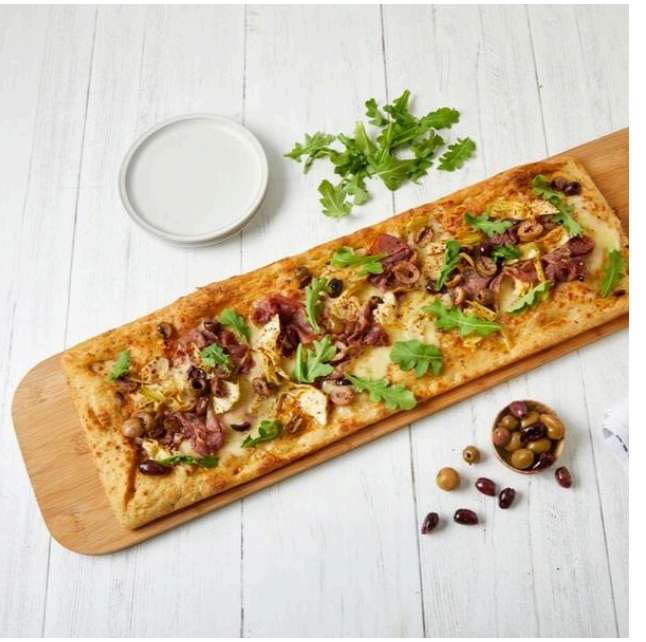
CHARCUTERIE PIZZA



Rich's Roman Style Pizza Dough Balls allow you to combine two fan favorites, charcuterie and pizza, with ease! Simply roll out the Roman Style Pizza Dough Ball on a lightly floured surface and place on a greased baking pan and drizzle with olive oil. Sprinkle mozzarella, prosciutto, artichokes and olives to the dough. Top with Parmesan cheese and bake. Remove from the oven and top with arugula, chili flakes, salt and pepper, then serve!

Yield: 1 Pizza

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INGREDIENTS

	Roman Style Pizza Dough Ball, 24 Ct (#23468)
1 tbsp.	Olive oil
8	Slices of Prosciutto
1	Jar of Marinated Artichokes, chopped roughly
1/4 C	Olives, chopped roughly
1/4 C	Parmesan Cheese
	Aruglua or other lettuce green
1/2 tsp.	Chili flakes
	Salt and Pepper (to taste)
1 C	Mozzarella cheese, shredded

DIRECTIONS

1. Proof dough ball per handling instructions on packaging.
2. Roll out Roman Style Pizza Dough Ball on a lightly floured surface until it is very thin. Place on a greased baking pan and drizzle with olive oil
3. Sprinkle mozzarella cheese over the dough, then add the prosciutto, artichokes and olives to the dough
4. Top with Parmesan cheese and bake
5. Remove from the oven and top with arugula, chili flakes, salt and pepper. Serve

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