



CHORIZO & FIRE-ROASTED PEPPER PIZZA

Pack each bite with equal parts heat and flavour from below the border! This tasty Mexican twist on pizza prominently features spicy chorizo as the star of the show. Begin by roasting red peppers and cooking chorizo until slightly crispy, then top our Fresh 'N Ready™ freezer-to-oven sheeted dough with minced garlic, olive oil, mozzarella and cotija cheese. Finish with chipotle crema and fresh squeezed lime juice for a delicious pie that you'll always remember!

Yield: 1 Pizza

INGREDIENTS

1 Unit	RICH'S 16" Fresh 'n Ready Oven Rising Sheeted Pizza Dough, 20 29.5-Oz (#03604)
8 oz	Spicy Chorizo
1 C	Roasted red peppers
0.5 C	Cotija Cheese, crumbled
2 tbsp.	Chipotle Crema
1.5 C	Mozzarella cheese
1 Piece	Garlic, minced
1 Each	Lime
1 tbsp.	Olive oil
	Fresh Cilantro



DIRECTIONS

- 1 Season the red peppers with olive oil and salt, roast at 450°F for 30-40 minutes.
- 2 Cook the chorizo in a skillet over medium heat until browned and slightly crispy.
- 3 Remove the Fresh 'N Ready™ sheeted dough from the freezer.
- 4 Lightly brush the pizza dough with olive oil and minced garlic. Add mozzarella, chorizo, roasted red peppers and half the cotija cheese.
- 5 Bake 8-12 minutes at 375°F, then top with remaining cotija cheese.
- 6 Drizzle chipotle crema on top and garnish with cilantro and freshly squeezed lime. Serve.