




## MUSHROOM AND MOZZARELLA GLUTEN FREE PIZZA

Mushroom and Mozzarella pizza with Gluten-Free Par-Baked Pizza Crust

**Yield:** 1- 10" Pizza

### INGREDIENTS

1 Each	 10" PARBAKED GLUTEN FREE PIZZA CRUST (#13520)
6 oz	Assorted Mushrooms
	Salt and Ground Black Pepper, to Taste
3 oz	Pizza sauce
1/2 tbsp.	Unsalted butter
4 oz	Fresh Mozzarella
	Fresh rosemary



### DIRECTIONS

- 1 Preheat oven according to instructions on the case of Rich's Gluten Free Pizza Crusts.
- 2 Clean the assorted mushrooms (ie remove dirt, gills or undesirable portions of stems). Slice into manageable pieces that display mushroom and set aside.
- 3 Pick Rosemary leaves from stem/branch. Rough chop the leaves.
- 4 Take fresh Mozzarella ball (usually 8oz) and slice into 1/4-1/2" slices. Set aside.
- 5 Heat a sauté pan on medium heat. When pan is hot, add butter, swirling around the pan. When butter is melted and hot (before browning) add cut mushrooms. Season lightly with salt and pepper and 1/2 teaspoon of Rosemary and toss. Cook, tossing occasionally, until mushrooms are about 75% cooked, roughly 2-3 minutes. Gently lay mushrooms on a paper towel lined plate to cool and drain.
- 6 Take RPC Gluten Free Pizza Crust (do not remove from provided tray). Evenly spread Pizza sauce across the dough, leaving a 1/2-3/4" un-sauced edge. Randomly spread mozzarella slices over the sauce and season lightly with salt and pepper. Again, randomly lay cooked mushroom pieces over the cheese, spacing out over the entire pizza. Add pizza to oven and cook until cheese is melted and crust has become crispy and golden brown. Times vary according to type and temperature of oven.
- 7 Remove pizza from oven and set to rest for 45 seconds to 1 minute. Sprinkle cut Rosemary over pizza. Slice accordingly and serve hot.