STRAWBERRY BALSAMIC PIZZA

You've had a strawberry balsamic salad, but what about trying this tasty combination on pizza? This Strawberry Balsamic Pizza is a springtime sensation, and made simple with Rich's Fresh 'N Ready Oven Rising Sheeted Pizza Dough. Fresh 'N Ready Oven Rising Sheeted Pizza Dough delivers pizzeria quality pies, apps and more with real dough that rises in the oven. For this pie, simply top the sheeted dough with mozzarella cheese, goat cheese and sliced strawberries and bake in the oven until golden. Remove from the oven, top with fresh basil leaves and drizzle with balsamic glaze!

Yield: 1 Pizza

© 2026 RICH PRODUCTS CORP. ALL RIGHTS RESERVED • 1-800-356-7094

INGREDIENTS

	RICH'S 16” Fresh ‘n Ready Oven Rising Sheeted Pizza Dough, 20 Ct (#03604)
1.5 C	Shredded Mozzarella
1/2 C	Goat cheese
1.5 C	Sliced Strawberries
1 tbsp.	Fresh Basil
	Balsamic Glaze, for topping
	Black Pepper

DIRECTIONS

1. Preheat oven to 350°F
2. Top Fresh ‘N Ready Oven Rising Sheeted Pizza Dough with mozzarella cheese, goat cheese and sliced strawberries
3. Bake the pizza for 12-15 minutes, or until the crust is golden
4. Top with fresh basil and drizzle with balsamic glaze. Serve

© 2026 RICH PRODUCTS CORP. ALL RIGHTS RESERVED • 1-800-356-7094