



Gluten Free



From our kitchen to yours.

Roasted Mushroom and Goat Cheese Pizza

EQUIPMENT NEEDED:

Medium and small mixing bowls, rubber spatula, measuring cups, measuring spoons, sharp knife, baking sheet

INGREDIENTS:

Bloomfield Farms® Thin Crust Pizza Recipe (see box for preparation instructions)	3 oz. fresh goat cheese, divided in half 1/3 cup half and half
1 lb. button mushrooms, sliced	2 Tbsp. extra-virgin olive oil
1 bunch fresh parsley, cleaned and picked	Salt and pepper to taste

PROCEDURE:

1. Pre-heat oven to 450° F.
2. In a medium bowl, toss the sliced mushrooms in the extra-virgin olive oil. Season with salt and pepper.
3. Arrange mushrooms on a baking sheet. Cook for 20-25 minutes or until slightly browned.
4. While the mushrooms are roasting, combine 1.5 oz of goat cheese with half and half in a small mixing bowl.
5. Season the cheese mixture with salt and pepper. Set aside.
6. Prepare and cook Bloomfield Farms® pizza crust per package directions.
7. Layer the cheese mixture and prepared mushrooms on pre-cooked pizza crust.
8. Cook for an additional 8-10 minutes or until slightly browned. Garnish with fresh parsley