



Gluten Free



From our kitchen to yours.

Supreme Thick-Crust Pizza

EQUIPMENT NEEDED:

Medium mixing bowl, rubber spatula, measuring cups, measuring spoons, sharp knife, baking sheet

INGREDIENTS:

Bloomfield Farms® Thick Crust Pizza Recipe (see box for preparation instructions)	1 Tbsp. fresh garlic, minced
1 6oz. can tomato paste	2-3 oz. pepperoni slices
1 12oz. can tomato sauce	½ cup green bell pepper, diced
1 Tbsp. dried oregano	½ cup black olives, sliced
1 Tbsp. dried parsley	4 oz. mozzarella, shredded
1 Tbsp. dried basil	4 oz. sharp cheddar, shredded
1 Tbsp. dried thyme	Salt and pepper to taste

PROCEDURE:

1. Pre-heat oven to 450° F.
2. Prepare and cook Bloomfield Farms® pizza crust per package directions.
3. While the crust is baking, combine tomato paste, tomato sauce, oregano, parsley, basil, thyme, and garlic in a medium bowl. Season with salt and pepper.
4. Spread sauce on pre-cooked pizza crust. Layer with pepperoni, green pepper, and black olives. Top with shredded cheeses.
5. Cook for an additional 15-17 minutes or until slightly browned.