



Calabrese Piccante & MUSHROOM PIZZA

erves 1-2

- 1 thin crust Sunterra pizza shell, whole wheat or plain
- 4 tbsp Sunterra pizza sauce
- ½ cup mozzarella cheese, shredded
- 50g Soleterra d'Italia calabrese piccante, thinly sliced
- ¼ cup fresh button mushrooms, sliced
- ½ roasted red pepper, cut in strips
- ½ tbsp Parmesan cheese, shredded

Preheat the oven to 450 F.

Spread pizza sauce all over the pizza shell. Then add mozzarella, calabrese piccante, mushrooms and peppers.

Sprinkle Parmesan over the pizza and bake on a sheet for 6-8 minutes until hot, crisp and golden.



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