



CRUSTOLOGY[®]



SALAMI, JALAPEÑO & HONEY PIZZA

INGREDIENTS

- 1 12" Crustology® pizza crust, any variety
- 5 oz. pizza sauce
- 4 oz. mozzarella cheese, shredded
- 5 salami slices
- 1/4 cup red onion, thinly sliced
- 1 jalapeño, sliced
- 1/2 cup green olives, haved
- Everything Bagel seasoning
- 1/4 cup honey

INSTRUCTIONS

1. Place pizza on a pan or screen with the darker, bubbled side down.
2. Brush the edges of the crust with Crustology® garlic spread.
3. Spread pizza sauce in an even layer over the entire crust.
4. Top with mozzarella cheese and salami. Add jalapeño, red onion, and olives. Sprinkle Everything Bagel seasoning over the entire crust.
5. Cook in the lower half of your oven (with convection OFF) at 450°F for 12-15 minutes, or until the bottom is brown and toppings are fully cooked.
6. After removing the pizza from the oven, drizzle honey over the entire pizza.
7. Let it cool for 2-3 minutes before cutting, serve, and enjoy!

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