

# SALAMI ARUGULA PESTO PIZZA

## THE INGREDIENTS

- 1 family size pizza crust
- ¼ cup pesto
- ½ cup mozzarella, shredded
- 4 slices salami
- Fresh arugula
- Kalamata olives
- Green olives
- Italian seasoning

## THE STEPS

1. Preheat your oven to 400°F.
2. Cut the pizza crust into a circle to fit your Stargazer Cast Iron skillet, with enough to fold over the edges.
3. Spread pesto sauce onto the top and sprinkle with cheese. Add salami pieces and olives throughout. Sprinkle with Italian seasoning.
4. Bake for 10-15 minutes or until crust is golden brown. Remove from oven and sprinkle with arugula. Serve warm.



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