## acoltalia <br> $=$ <br> Ongherese Salami \& MUSHROOM PIZZA

serves, 1<br>1 thin crust pizza shell<br>2 tbsp tomato basil sauce<br>4 tbsp mozzarella, shredded<br>3/4 cup mushrooms, sliced<br>$1 / 4$ cup Sunterra<br>Greenhouse Moxie tomatoes, halved<br>1 tbsp shallots, sliced<br>1 tbsp fresh Italian parsley, chopped<br>$1 / 4$ cup Soleterra d'Italia ungherese salami, cubed<br>1 tsp extra virgin olive oil

Preheat the oven to $450 F$.

Spread the pizza sauce all over the pizza shell. Add mozzarella, mushrooms, tomatoes, shallots and parsley all over the pizza. Season with freshly cracked black pepper then sprinkle the salami cubes on top.

Bake on a sheet for 6-8 minutes until hot, crisp and golden. Drizzle olive oil over the pizza and serve.


Soleterra d'Utalia provides authentic Italian meats made with natural and simple family recipes from the Simonini family of Modena, Italy. You'll love the outstanding quality and taste of our gluten free and lactose free products.

