

MUSHROOM SAUCE VEGETARIAN PIZZA

This pizza is not only delicious, but it's also convenient for our back-of-house team. Our ready-made Mushroom and Alfredo Sauces require minimal prep time and reduce labor costs, allowing us to serve new customers seeking delicious and convenient vegetarian dishes faster and more efficiently.







Ingredients:

- 1 Cauliflower Crust
- 6oz. Travolini® Mushroom Sauce #428806
- 2oz. Tavolini® Alfredo Sauce #283580
- 5oz. Asiago Cheese
- 4oz. Arugula
- 2oz. Truffle Oil
- 5oz. Heirloom Tomatoes

Instructions:

1. Preheat oven to 350
2. In a mixing bowl, mix the mushroom sauce and Alfredo sauce.
3. Using a ladle spread the sauce mixture over the crust spreading evenly.
4. Spread the cheese and tomatoes over top of the sauce
5. Bake for 12-15 minutes
6. Remove Pizza from oven, top with the fresh arugula and drizzle the truffle oil over top.
7. Slice & Serve

Product	Description	Code #	Pack Size
 Tavolini® Mushroom Sauce	A creamy mushroom sauce seasoned with garlic and thyme. 	428806	4/4lb Pouches
 Tavolini® Alfredo Sauce	A blend of real cream, traditional parmesan, and Romano cheese, real butter, blended together for a rich, flavorful sauce. 	283580	4/4lb Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher



follow us @sandridgefood



SCAN TO VISIT OUR
GFS MICROSITE