

MEXI-CAULI DREAMIN' PIZZA

Sponsored by: CAULIPOWER®



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
942368	CAULIPOWER Plain Crust Pizza	1 crust
864091	Chicken Breast	1-2 breasts
413429	Trade East® Taco Seasoning Mix	1 Tbsp.
Market Item	Fresh Jalapeños, sliced; seeds removed	1-2 peppers
421812	Mozzarella Cheese, shredded	1 cup
673652	Fresh Cilantro	1 bunch

Preparation Instructions

Wash hands.

Preheat oven to 425°F.

Saute the chicken with the taco seasoning mix and a few teaspoons of water.

Add a light layer of cheese to the pizza crust, followed by the chicken and sliced jalapeños.

Sprinkle light additional cheese over just some of the chicken and jalapeños.

Bake for 12-14 minutes or until cheese is bubbling and crust starts to brown.

Finish with chopped cilantro.

KALE PIZZA

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Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
942368	CAULIPOWER Plain Crust Pizza	1 crust
421812	Mozzarella Cheese, or your favorite cheese	1½ cup
790220	Red Onion, sliced	1 onion
432061	GFS* Pure Olive Oil	1 Tbsp.
Market Item	Fresh Baby Kale	3 oz.

Preparation Instructions

Wash hands.

Preheat oven to 425°F.

Saute onions in olive oil on high heat until brown. Atop the frozen dough, place the cheese, onions and baby kale. Bake pizza for 12-14 minutes or until cheese starts bubbling.

AVO-CAULI PIZZA

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Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
942368	CAULIPOWER Plain Crust Pizza	1 crust
764532	Ripe Avocados	1-2
790220	Red Onion, sliced	1 onion
134682	Kalamata Olives	to taste
798860	Feta Cheese	to taste
844761	Jar of Pesto	to taste

Preparation Instructions

Wash hands.

Preheat oven to 425°F.

Cook CauliPower plain crust according to box directions.

Spread thin layer of pesto all over pizza. Add thinly sliced red onion and halved Kalamata olives. Generously add sliced avocado and sprinkle with feta cheese.

FILET MIGNON PIZZA

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Ingredients *Yield: 4 servings*

Reorder No.	Description	Amount
942368	CAULIPOWER Plain Crust Pizza	1 crust
671332	Red Bell Pepper, cut into ¼" pieces	to taste
100012	Asparagus, cut into ¼" pieces	to taste
Market Item	Filet Mignon	2 filets
432061	GFS® Pure Olive Oil	1 Tbsp.
799091	Fontina Cheese, grated	½ cup
460095	Parmesan Cheese, grated	½ cup
424307	Kosher Salt	to taste
225037	Trade East® Regular Ground Black Pepper	to taste

Preparation Instructions

Wash hands.

Preheat oven to 425°F.

Cut bell peppers and asparagus into 1/4" pieces. Season 2-6 oz. filet mignon with salt and pepper, pan sear to medium rare, set aside.

Brush CAULIPOWER plain crust with olive oil. Top with grated fontina and parmesan. Slice filet and add to pizza with cut bell peppers and asparagus. Bake for 12-15 mins.