



## **SUPER PIZZA SALAD BOWL**

Let's you "Make Your Own Lettuce Wraps"

1 large or 2 small heads Bibb or butterhead lettuce  
1 large watermelon radish, swirl sliced  
1 small green pepper, sliced  
1 small yellow pepper, sliced  
2 whole red peppers, seeded  
Shredded mozzarella cheese, as desired  
Fine shredded hot pepper cheese, as desired

1 Tablespoon olive oil  
1 cup sliced onion  
1 cup sliced fresh mushrooms, sliced  
salt and black pepper to taste  
6 ounces cooked Italian sausage, sliced  
1 (14 ounce) container Italian crushed tomatoes  
1-1/2 cups cooked orzo or brown rice

**Garnish** As desired: black olives, Italian mild peppers, green onion puffs

**Serve with:** crisp long breadsticks; Italian dressing if desired

**Prepare Salad Serving Platter:**

Remove centers from small heads of lettuce, leaving outer leaves intact to form a bowl. Reserve centers of lettuce for another use. Place on extra large serving platter. Arrange the shredded radish and green and yellow pepper sticks in lettuce bowl. Set aside. Fill red pepper cups with mozzarella cheese and hot pepper cheese. Set aside.

Place 1 Tablespoon oil in hot 10 inch nonstick skillet. Cook onion and mushroom slices over medium heat until soft and lightly caramelized; season with salt and black pepper. Remove; set aside to stay warm.

Place sausage slices in nonstick skillet over medium high heat for several minutes or until lightly browned; stir in crushed tomatoes; cook until hot.

Arrange warm mushroom/onions and orzo on lettuce; spoon sausage over orzo.

Garnish the lettuce bowl with black olives, Italian peppers, and decorative onion puffs. Serve with breadsticks and dressing as desired. Serves: 4

**Cook's Note:** Add some delightful melted fondue type cheese to serve on the side.

**About the Recipe:** Do you have a craving for a pizza taste that is light and healthy? Then serve up some lettuce wraps with all the pizza trimmings. This fun recipe lets everyone dig into the salad bowl and design their own fresh salad pizza.