



Build Flavor – Add Umami Ingredients

Stone Baked 4 Cheese Sandwich Pizza

Double your pleasure - double your pizza

Italian Umami Vinaigrette

- 1/8 cup red wine vinegar
- 1 Tablespoon minced green onions
- 1 small garlic clove, minced
- 1 teaspoon (each) Dijon mustard; honey
- 1 Tablespoon grated Parmesan cheese
- 6 Tablespoons olive oil

Italian Salad:

- 1-ounce fresh chopped kale
- 1/4 cup deli chopped sliced mild pepper rings
- 1/4 cup chopped roasted red peppers

Stone Baked Pizza

2 thin crust frozen Stone Baked four cheese square pizza
4 Tablespoons grated Parmesan cheese
3 Tablespoons red pepper relish or as needed
Fresh kale sprigs or basil leaves as desired

Prepare Vinaigrette: In a narrow bowl or small blender, combine vinegar, green onion, garlic, mustard, honey, and Parmesan cheese on low speed. Slowly add oil while whisking or blending until dressing is emulsified. Set aside.

Toss Salad Greens: In large bowl, toss chopped kale, pepper rings, and roasted red peppers; set aside.

Bake Pizzas: Preheat oven to 400-degree F. Remove 1 pizza from freezer; remove wrap and paper square; place directly on center oven rack; bake for 16 to 18 minutes or golden. Remove from oven; set on cooling rack; set aside to stay warm. Bake remaining pizza using the above directions.

Dress Salad: Set aside 1/4 cup prepared salad dressing. Toss salad with remaining dressing. Set aside.

Prepare Pizza Sandwich: Remove second pizza with a flat cookie sheet. Rest pizza 5 minutes. With slotted spoon, spread salad over hot pizza; place first pizza, cheese side down over salad on top of second pizza to create the sandwich. Brush the top of the sandwich with reserved 1/4 cup prepared salad dressing; sprinkle pizza sandwich top with grated Parmesan cheese. Place under hot broiler for about 2 to 3 minutes or until golden brown. Watch carefully as it can burn easily. Remove from oven; cool 5 to 10 minutes before cutting into sandwiches.

To Serve: With a serrated knife, carefully cut pizza into 6 large sandwiches or 9 smaller sandwiches. Garnish the top of each sandwich with about 1 teaspoon red pepper relish and a kale sprig or basil leaf.
Serves: 6 large pizza sandwiches or 9 smaller pizza sandwiches

Cook's Note: I used two frozen Digiorno Thin Crust Original Four Cheese Pizzas for this recipe. Make sure to drain off excess dressing from salad before spreading it over the pizza.

Salad Dressing Idea Inspired by Chef James Briscione, *The Flavor Matrix*. Umami Vinaigrette

About the Recipe: Just imagine two pizzas sandwiched together with a warm salad in the middle. Yes – Molto delizioso! It's easy to make since it uses two frozen pizzas as main ingredients. Just make sure that you have lots of napkins for this juicy cheese-filled pizza sandwich.