



→DINNER←

GALLO SALAME AND CHEESE PIZZA BREAD



DIRECTIONS

1. Spread olive oil in bottom of a jelly roll pan; press dough into pan, stretching to cover bottom of entire pan.
2. Press half of the basil into the dough. Let stand in a warm, draft-free place for 30 minutes or until doubled in size.
3. Preheat oven to 400°F. Top dough with cheeses. Lay Gallo Salame in rows over cheese, overlapping slightly; top with tomatoes and garlic.
4. Bake on bottom oven rack for 15 to 20 minutes or until surface is golden brown. Remove from oven and sprinkle with remaining basil.

INGREDIENTS

- 1/2** 16 oz. package Gallo Salame
- 1** tbsp. olive oil
- 1** 3-lb. package frozen bread dough
- 1/4** cup chopped fresh basil
- 8** oz. shredded mozzarella cheese
- 1/2** cup freshly grated Parmesan cheese
- 1/2** cup drained sun-dried tomatoes
- 4** cloves garlic, minced