



→DINNER←

GRILLED FLATBREAD PIZZA FEATURING GALLO SALAME PEPPERONI



INGREDIENTS

- 6** oz. Gallo Salame Italian Dry Salame, thin sliced
- 12** oz. Pizza Dough, frozen or premade pizza crust
- 4** Tbsp. All Purpose Flour
- 5** Tbsp. Olive Oil
- 1** cup Italian Blend Cheese, shredded
- 1/4** cup Sun Dried Tomato, julienne
- 2** cups Broccoli Rabe florets or small broccoli florets
- 1/4** cup Olives chopped, Kosher Salt or Table Salt, to taste Black Pepper, to taste

DIRECTIONS

- 1.** If using frozen dough, let thaw for an hour. Follow steps 2-5. If using prepared crust, begin at step 5
- 2.** Start by rolling the dough into a 1/4 inch thick round shape.
- 3.** Use the flour to keep the dough from sticking to the work space.
- 4.** Sprinkle the flour onto the work space if the dough starts to stick.
- 5.** When the dough is rolled out, brush the olive oil onto the dough evenly.
- 6.** Next, place the Italian cheese across the pizza dough.
- 7.** Now place the Gallo Salame pepperoni sliced, sun dried tomato, broccoli florets, olives, salt and pepper evenly onto the pizza as well.