



Primo Thin
Ultra-Thin Crust Pizza

**PALERMO'S PRIMO THIN – MUSHROOM & ARUGULA PIZZERIA QUALITY
IN YOUR HOME**



INGREDIENTS:

1 EA	PALERMO'S PRIMO THIN – OLD WORLD SIX CHEESE PIZZA
5 SLICES	BACON, PRE-COOKED, CUT IN HALF
4 OZ	MUSHROOMS
1OZ + 1.5 OZ	OLIVE OIL
4 OZ	ARUGULA
1/3 EA	LEMON, LARGE, THE JUICE
1 tsp	SALT, KOSHER



Primo Thin
Ultra-Thin Crust Pizza

DIRECTIONS:

- 1.) Gather Ingredients.
- 2.) Tear Bacon in half and lay the pieces evenly over the frozen Palermo's Cheese pizza.
- 3.) Toss the mushrooms with 1 oz of Olive oil.
- 4.) Top the still frozen pizza with the mushrooms in an even layer.
- 5.) Bake the Primo Thin Old World Six Cheese per package instructions.
- 6.) Once pizza is properly cooked, remove from the oven, place on the counter and prepare topping salad.
- 7.) In a separate bowl toss the Arugula with the juice from half a lemon, a pinch of salt and Olive oil and toss (DO NOT do this step until you are ready to eat the pizza).
- 8.) Evenly top the pizza with the dressing coated Arugula.
- 9.) Slice and Enjoy.

