



Primo Thin
Ultra-Thin Crust Pizza

PALERMO'S PRIMO THIN – BLT 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
1 LRG	TOMATO, VINE RIPENED
4OZ (1/2 BAG)	ROMAIN LETTUCE, SHREDDED
1/3 CUP	MAYONASISE



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DIRECTIONS:

- 1.) Gather Ingredients.
- 2.) Tear Bacon in half and lay the pieces evenly over the frozen Palermo's Cheese pizza.
- 3.) Bake the Primo Thin Old World Six Cheese per package instructions.
- 4.) While pizza is in oven prepare other ingredients.
- 5.) Thinly slice the Hot house or vine ripened tomato
- 6.) Shred the Romaine lettuce
- 7.) Once pizza is properly cooked, remove from the oven, place on the counter and evenly distribute the sliced tomato over the bacon.
- 8.) In a separate bowl toss the romaine lettuce with the mayonnaise and evenly coat (DO NOT do this step until you are ready to eat the pizza).
- 9.) Evenly dress the pizza with the dressing coated lettuce.
- 10.) Slice and Enjoy.

