

CHORIZO & ROASTED RED PEPPER GRILLED PIZZA



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 1 serving*

Reorder No.	Description	Amount
	Pizza Crust	1 each
432050	Primo Gusto® Extra Virgin Olive Oil	1½ Tbsp.
245860	Primo Gusto Alfredo Sauce, Frozen	1½ fl. oz.
606952	GFS® Feather Shredded Mexican Blend Cheese	4 oz.
553018	Cubed Gouda	1½ oz.
786470	Gran Sazon® Chorizo Pork Sausage	3 oz.
644562	Fresh Colored Bell Peppers	2 oz.
	Onion	2 oz.
425435	Fresh Cut Cilantro	1½ Tbsp.

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Remove chorizo from packaging, and fully cook in sauce pan, then drain excess grease. Place whole peppers on an open flame, and grill until desired char is reached. On a cutting board, chop all peppers and onions. Place the pre-grilled crust on a work surface, grilled side up and drizzle sauce over the cooked side of the crust. Top with cheese, then sprinkle with chorizo, roasted peppers, and onions. Place the pizza on the char-grill and cover immediately for 2-3 minutes, until the cheese is melted and the crust is browned. *CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds.* Finish with a garnish of chopped cilantro, then cut and serve immediately. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*