

# Herbed Gourmet Pizza



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**SERVING SIZE: 8**

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## Ingredients

- 1 each Prepared Large Pizza Crust
- 5 ounces Prepared Olive Tapenade
- 4 ounces Herbed Goat Cheese, Crumbled
- 1/4 teaspoon Crushed Red Pepper
- 1 clove Garlic, Minced
- 1 teaspoon Kosher Salt
- 1 teaspoon Ground Black Pepper
- 10 each Fresh Basil Leaves
- 1 7/8 cups **Furmano's Pizza Sauce**

## In This Recipe



Pizza Sauce (15 oz)

## Preparation

1. Preheat oven to 400 degrees.
  2. Mix olive tapenade, garlic, crushed red pepper, and salt and pepper in a bowl. Spread the tapenade over the pizza crust.
  3. Carefully spread the Furmano's Pizza Sauce over the tapenade. You will have some left to serve on the side with the pizza.
  4. Crumble herbed goat cheese over the top of the pizza. Place in oven and bake for 10 minutes, until heated through.
  5. Remove and let cool for 3-4 minutes. Chop fresh basil and sprinkle over the top.
  6. Warm remaining Furmano's Pizza Sauce to serve as dipping sauce for the pizza. Slice into wedges and serve.
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