

Duck Sausage Pizza

Topped with duck sausage, sundried tomatoes, fresh basil and Buffalo mozzarella.

Yield: (1) 12" pizza

Ingredients

- 1 whole 12" Pizza crust, pre-baked
- 6 oz. Sicilian Style Pizza Sauce
- 6 oz. Buffalo mozzarella, shredded
- 3 oz. (32 slices approx) Duck sausage, cooked and sliced ¼"
- 1 tbsp. Basil, fresh chopped
- 2 oz. Sun dried tomatoes, chopped

Directions

1. Place pizza crust on work surface and evenly coat with Chunky Sicilian Blend Sauce to within ¼" of edge.
2. Top pizza with cheese, duck sausage and sun-dried tomatoes spreading evenly over surface.
3. Sprinkle with chopped basil.
4. Bake for 8 to 10 minutes at 425° F until completely hot.
5. Cut into wedges and serve.