



BEEF & GOAT CHEESE PIZZA

by Chef David Cocker

USING: REUVEN FULLY COOKED LEAN GROUND BEEF

Prep & Cook Time: 20 minutes

Servings: 3-4

INGREDIENTS

1 pc (10-12 oz) pizza dough ball
1/3 cup (80 ml) Marinara Sauce
1/4 cup (60 ml) mozzarella, shredded
1 tsp (5 ml) oregano, dried
1/3 cup (80 ml) Reuven Fully Cooked Lean Ground Beef (Product Code B03737)
2 tbsp (30 ml) goat cheese, crumbled
1 tbsp (15 ml) black olives, sliced
2 tbsp (30 ml) red onion, sliced

Garnish
Fresh Arugula
Olive oil

PREPARATION

Preheat oven to 500°F (260°C).

On a floured surface, roll out the pizza dough to about a 12-inch round.

Add Mozzarella cheese and oregano to the pizza dough.

Spread the marinara on top of the mozzarella.

Evenly spread Reuven Fully Cooked Lean Ground Beef, black olives, goat cheese and red onion.

Place in oven and cook for until dough is fully cooked.

Out of the oven, garnish with arugula and olive oil.



For more information regarding the full line of Reuven products, visit our website at www.reuven.com or call 416.929.4196.