

BAY BROKERAGE PRESENTS

Profit Potential		
Food Cost	Menu Price	Profit
\$3.48	\$8.99	\$5.51

Spinach Red Pepper Calamari Pizza



Item Description	Amount	Cost
Cooked Calamari	4 oz	\$0.44
LW Gilroy Fire Roasted 3/8" Red Pepper Strips	2 oz	\$0.50
LW Gilroy Fire Roasted 3/8" Onion Strips	2 oz	\$0.10
Minced Garlic	1 tbs	\$0.10
Kikkoman Lite Soy Sauce	2 tsp	\$0.10
Spinach Leaves	1 cup	\$0.13
Rizzuto Special Thin Crust Pizza	1 each	\$2.00
Sorrento Shredded Mozzarella Cheese	3 oz	\$0.11

Prepare pizza dough as directed, set aside. Heat oil; add red pepper strips, onions, garlic and soy sauce; stir-fry until vegetables are tender, about 10 minutes. Add spinach leaves and cook until spinach is wilted; remove from heat and add calamari. Place pizza dough onto lightly oiled pizza pans; spread mozzarella cheese over crusts; sprinkle with Italian seasoning. Evenly spread calamari/vegetable mixture over cheese; top with parmesan cheese; garnish with pine nuts. Bake in preheated 425F oven until crust is browned, about 15 minutes. Cut pizza round into fourths. Serve 1 wedge per serving.

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