



ASIAGO CHEESE STEAK PIZZA

GRANDE
CHEESE COMPANY

Spice up your Philly Cheesesteak offering with this Grande Asiago Cheese Steak Pizza. It features a garlic Alfredo sauce, thinly sliced steak, sizzling green peppers and onions topped with Grande Mozzarella Asiago Blend. Try this new twist on a classic to keep your customers coming back for more.

INGREDIENTS:

Pizza:

- 16 oz. Pizza dough ball, slacked
- 4 oz. Garlic Alfredo sauce
- 1 oz. Onion, sliced, cooked
- 2 oz. Green bell pepper, sliced, cooked
- 4 oz. Seasoned Philly steak, thin-sliced, cooked
- 10 oz. Grande Mozzarella Asiago Blend cheese, shredded

YIELD:

One 16-inch pizza

DIRECTIONS:

Pizza:

1. Stretch pizza dough to form crust.
2. Spread 4 oz. Alfredo sauce evenly over crust.
3. Top with 10 oz. Grande Mozzarella Asiago Blend cheese, 1 oz. onions, 2 oz. peppers and 4 oz. steak.
4. Bake at 500°F for 6 to 9 minutes in deck oven or 5 to 7 minutes in an impingement oven until cheese is melted and crust is golden brown. Slice.

