

Shrimp and Artichoke Garlic Pizza With Beano's Garlic Sauce



Shrimp and Artichoke Garlic Pizza With Beano's Garlic Sauce

Servings: 1

Yield: 8 slices

4 ounces Shrimp Raw (1 cup),

peeled and deveined

4 ounces Artichoke Hearts (1 cup),

marinated

8 ounces Shredded mozzarella cheese

(2 cups)

4 ounces Beano's Garlic Sauce (1 cup)

1 ounce Parmesan cheese (2

Tablespoons), shredded

1/2 ounce fresh parsley (1 teaspoon),

fresh minced

19 ounce pizza dough (1 each)

Place pizza dough on work station, stretch dough to 14", place on pizza screen.

Ladle 4 ounces Beano's Garlic Sauce in center of dough, spread evenly over dough leaving 1/2" border.

Top Beano's Garlic Sauce evenly with 8 ounces shredded mozzarella cheese.

Layer raw shrimp evenly over mozzarella cheese.

Layer artichoke hearts evenly over mozzarella cheese.

Sprinkle 1 ounce shredded parmesan cheese evenly over pizza.

Bake in pizza oven until crust is browned and cheese is melted and slightly browned. Remove from oven and let stand for 1 minute before cutting. Garnish with fresh minced parsley, serve immediately.

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Zucchini and Portobello Pizza

With Beano's White Pizza Sauce w/ Oregano



Zucchini and Portobello Pizza

With Beano's White Pizza Sauce w/ Oregano

Servings: 1

Yield: 8 slices

2 ounces Zucchini (1/2 cup), sliced

1/4" thick

2 ounces Portobello mushrooms (1/2 cup), sliced 1/2" thick

2 ounces Red Onion (1/2 cup), sliced 1/2" thick

8 ounces shredded mozzarella cheese (2 cups)

4 ounces Beano's White Pizza Sauce With Oregano (1/2 cup)

1 ounce Shredded Parmesan cheese (1 Tablespoon)

19 ounce Pizza dough (1 each)

Place pizza dough on work station, stretch dough to 14", place on pizza screen.

Ladle 4 ounces Beano's White Pizza Sauce With Oregano evenly in center of pizza dough, spread sauce evenly over dough leaving 1/2" border.

Top Beano's Sauce with 8 ounces shredded mozzarella cheese.

Layer grilled zucchini, mushrooms and onion evenly over mozzarella cheese.

Sprinkle 1 ounce shredded parmesan cheese evenly over pizza.

Bake in pizza oven until crust is browned and cheese is melted and slightly browned. Remove from oven and let stand for 1 minute, serve immediately.

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Greek Style Pizza

With Beano's White Pizza Sauce w/ Oregano



Greek Style Pizza

With Beano's White Pizza Sauce w/ Oregano

Servings: 1

Yield: 8 slices

*6 ounces Feta cheese (1 cup),
crumbled*

*2 ounces Red Onion (1/4 cup), 1/4
diced*

*4 ounce's Fresh Spinach (1/2 cup),
sauteed*

*4 ounces Fresh Plum Tomatoes (1/2
cup), 1/4 dice*

19 ounce Pizza Dough (1 each),

1 ounce Parmesan cheese (1

Tablespoon), Shredded

*4 ounces Beano's White Pizza Sauce
with Oregano (1/2 cup)*

Place pizza dough on work station, stretch dough to 14",
Place on pizza screen.

Ladle 4 ounces Beano's White Pizza Sauce With Oregano
in center of dough, spread sauce evenly
over dough leaving 1/2" border.

Top Beano's Sauce evenly with 6 ounces crumbled Feta
cheese.

Layer diced Plum Tomatoes evenly over feta
cheese.

Next layer diced red onion over tomatoes, and feta cheese.

Next layer add sauteed spinach over feta cheese
and tomatoes.

Sprinkle 1 ounce shredded parmesan cheese
evenly over pizza.

Bake in pizza oven until crust is browned and
cheese is melted and slightly browned.

Remove from oven and let stand for 1 minute before
cutting, then serve immediately.

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Grilled Vegetable Garlic Pizza With Beano's Garlic Sauce



Grilled Vegetable Garlic Pizza With Beano's Garlic Sauce

Servings: 1

Yield: 8 slices

*2 ounces Fresh Zucchini (1/2 cup),
sliced 1/4" thick*

*2 ounces Fresh Eggplant (1/2 cup),
sliced 1/4" half moons*

*2 ounce Yellow Squash (1/2 cup), sliced
1/4" thick*

*2 ounces Red Onion (1/2 cup),
sliced 1/2" thick*

*2 ounces Red Pepper (1/2 cup),
sliced 1/4" thick*

*8 ounces Shredded Mozzarella cheese
(2 cups)*

*4 ounces Beano's Garlic
Sauce (1 cup)*

*1 ounce Parmesan cheese (1
Tablespoon), shredded*

*19 ounce pizza dough
(1 each)*

Place pizza dough on work station, stretch dough to 14", place on pizza screen.

Ladle 4 ounces Beano's Garlic Sauce in center of dough, spread sauce evenly over dough leaving 1/2 border.

Top Beano's Sauce evenly with 8 ounces shredded Mozzarella cheese.

Layer grilled vegetables evenly over Mozzarella cheese.

Sprinkle 1 ounce shredded parmesan cheese evenly over pizza.

Bake in pizza oven until crust is browned and cheese is melted and slightly browned. Remove from oven and let stand for 1 minute before cutting, serve immediately.

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Prosciutto and Portobello Pizza With Beano's White Pizza Sauce w/ Basil



Prosciutto and Portobello Pizza

With Beano's White Pizza Sauce w/ Basil

Servings: 1

Yield: 8 slices

*2 ounces Prosciutto Ham (1/2 cup),
sliced thin cut 1/4" strips*

*4 ounces Portobello mushroom (1 cup),
sliced 1/4" thick*

*8 ounces Mozzarella cheese (2 cups),
shredded*

*4 ounces Beano's White Pizza With Basil
Sauce (1/2 cup)*

*1 ounce Parmesan cheese (2
Tablespoons)*

19 ounces Pizza dough (1 each),

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Prepare grilled portobello mushrooms. Cut mushrooms in 1/4" slices.

Slice prosciutto ham into slices, cut slices into 1/4 strips.

Place pizza dough on work station, stretch dough to 14", place on pizza screen.

Ladle 4 ounces Beano's White pizza Sauce With Basil in center of dough, spread sauce evenly over dough leaving 1/2" border.

Top Beano's Sauce evenly with 8 ounce shredded Mozzarella cheese.

Layer sliced prosciutto evenly over Mozzarella cheese.

Layer grilled portobello mushrooms evenly over prosciutto ham and Mozzarella cheese.

Sprinkle 1 ounce shredded parmesan cheese evenly over pizza.

Bake in pizza oven until crust is browned and cheese is melted and slightly browned. Remove from oven and let stand for 1 minute before cutting. Garnish with fresh minced parsley, serve immediately.

Margarita Pizza

With Beano's White Pizza Sauce w/ Basil



Margarita Pizza

With Beano's White Pizza Sauce w/ Basil

Servings: 1

Yield: 8 slices

8 ounces Fresh Plum Tomatoes (2 cups), sliced 1/4" thick

6 ounces Fresh Buffalo Mozzarella cheese (1 1/2 cups), sliced 1/4" thick

1 ounce fresh sweet basil

4 ounces Beano's White Pizza Sauce With Basil (1/2 cup),

1 ounce Shredded Parmesan cheese (2 Tablespoons)

19 ounces pizza dough (1 each),

Slice Plum tomatoes in 1/4" slice length wise.

Slice Buffalo Mozzarella in 1/4 slice.

Place pizza dough on work station, stretch dough to 14". Place on pizza screen.

Ladle 4 ounce Beano's White Pizza Sauce With Basil in center of dough, spread sauce evenly over dough leaving 1/2" border.

Layer sliced Plum tomatoes evenly over Beano's sauce.

Layer sliced Buffalo Mozzarella evenly over tomatoes and Beano's Sauce.

Layer fresh sweet basil leaves over Buffalo Mozzarella, Plum tomatoes, and Beano's sauce.

Sprinkle 1 ounce shredded parmesan cheese evenly over pizza.

Bake in pizza oven until crust is browned and cheese is melted and slightly browned. Remove from oven and let stand for 1 minute before cutting. Garnish with fresh minced parsley, serve immediately.

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