

# SPICY PANCETTA GRAPE PIZZA



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## INGREDIENTS:

1 UNCOOKED PIZZA CRUST  
1/2 CUP PIZZA SAUCE  
2-3 TBSP CALABRIAN CHILI PASTE  
8 OZ SHREDDED CHEESE  
2 TBSP GRATED PARMESAN CHEESE  
1.5 OZ THINLY SLICED PANCETTA  
1 SHALLOT, THINLY SLICED  
5-6 OZ SLICED RED GRAPES  
PARSLEY, FINELY CHOPPED

*Bright and juicy sweet grapes balance out fiery Calabrian chilies and salty pancetta in this Italian twist on Hawaiian pizza.*

- PREHEAT OVEN TO 450°
- PREPARE DOUGH ON BAKING SHEET
- MIX CHILI PASTE WITH SAUCE TO TASTE
- SPREAD SAUCE ON DOUGH & TOP WITH CHEESES, PANCETTA, AND SHALLOTS
- BAKE PIZZA FOR 12-15 MIN UNTIL NEARLY DONE (LIGHT GOLDEN CRUST)
- ADD GRAPES, BAKE 3-5 MORE MIN
- GARNISH WITH PARSLEY



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