

Greek Style Acropolis Pizza

Using Delorioro's Gourmet Pizza Kit

Dough, sauce, and cheese- the foundation of your gourmet pizza is in these kits!



DeLORIO'S
FRESH JUST TASTES BETTER

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DeLORIO'S
* PREMIUM QUALITY SINCE 1924

Ingredients

- Delorio's 7710 – 11" Round Pizza Kit
- Baking Pan
- Oil (Olive Oil Recommended)
- Garlic Spread
- Black Olives, Halved
- Quartered Artichokes
- Feta Cheese
- Red Onion, Sliced (optional)

Pro Tips

- Use a pizza screen for a crispier crust. Do not add oil to a pizza screen.
- For more flavor, add crushed red pepper or Italian seasoning to your pizza.

Handling

- Keep pizza shell frozen until ready to use.
- To thaw, place contents in the refrigerator overnight or place them on the counter until they reach room temperature (Approximately 1 Hour).

Baking

1. Preheat oven to 425*
2. Remove the plastic from the dough and place it on a lightly oiled baking pan.
3. Starting in the middle, carefully press out the dough edges to your desired shape/size.
4. Spread the garlic sauce and mozzarella cheese evenly over the dough.
5. Add the remaining ingredients evenly over the dough, adjusting the amount to your preference.
6. Bake 12-15 minutes until crust is golden brown and cheese is melted.

Note: Wait 2-3 minutes after baking before cutting and serving. This will allow cheese and sauce to settle.

** Time and temperature vary by oven.*

