



Cholula Chili Garlic Vegetable Pizza

WHAT'S NEEDED

Ingredients:

- 12" - 14" pizza crust, prepared
- 3/4 cup prepared pizza sauce
- 1 1/3 cups shredded mozzarella cheese
- 1/4 cup sliced green bell peppers
- 1/4 cup sliced red onions
- 2 tbsp. **Cholula Chili Garlic** Hot Sauce
- 1 whole ripe tomato, sliced into 6 to 8 pieces
- 1/3 cup sliced black olives
- 1/3 cup artichoke hearts, quartered & drained



HOW TO MAKE

Preparation - 4 servings

1. Preheat oven to 450°F.
2. Combine pizza sauce and **Cholula Chili Garlic** Hot Sauce.
3. Place crust on pizza pan.
4. Spread **Cholula Chili Garlic** Hot Sauce pizza sauce mixture over top of crust (leave a 1/2" border around the edge).
5. Layer remaining ingredients over top of sauce & bake for 7 minutes or until cheese is melted.
6. Allow pizza to cool about 5 minutes. Cut into 8 slices and serve.

