



Cuban Sandwich Pizza

Our home base of Tampa Bay is full of Cuban influence. We got to thinking, Cuban sandwiches are so delicious... why not make it into a pizza! This recipe will not disappoint.

Ingredients:

- 1 12" Traditional Crust or Brick Oven Style Crust
- 3 Tbsp Terrapin Ridge Farms Dill Pickle Mustard
- 2 Tbsp mayonnaise
- 3 cups Shredded Italian Blend Cheese
- 1 cup ham diced small
- 1 cup red onion (chopped)
- 1 cup red bell pepper (chopped)

Directions:

1. Preheat oven to 425 degrees F.
2. Put pizza crust on pan.
3. Mix Terrapin Ridge Farms Dill Pickle Mustard
4. Spread evenly all over top of pizza Crust.
5. Layer pizza crust as follows: cheese, ham, onions, red bell pepper.
6. Place in oven for 10 to 12 minutes or until heated through.
7. Remove from oven, cut and serve.