

Salmon Pizza

Ingredients

1 x Huon Premium Wood Roasted Salmon, (flaked into bite-size pieces)

Toscana Bakery Classic Pizza Base (stone baked)

Remia The Real Black Jack Smokey BBQ Sauce, ¼ cup

Spudshed Prepacked Baby Spinach, (handful)

Spring Onion, 1 tbsp (chopped)

Perfect Italiano Perfect Pizza 3 Cheese Blend, 1 cup

Method

Step 1

Preheat your oven to 180°C.

Step 2

Place the pizza base on a pizza tray and spread over the smokey barbecue sauce.

Step 3

Top the pizza with the cheese, baby spinach, spring onion and Huon salmon.

Step 4

Cook on the middle shelf of your oven for 15-20 minutes, or until the cheese has melted & is golden brown.

Step 5

Remove from the oven, slice, and serve immediately. ***Enjoy!***



Pic for illustration purposes only. Recipe may vary in appearance to pic.