



CALIFORNIA CLUB PIZZA APPETIZER

PREP TIME: 25 MIN

COOK TIME: 15 MIN

SERVINGS: 4

2 CALAVO AVOCADOS, DICED
¾ CUP DICED CALAVO TOMATOES
1 (10") PREBAKED PIZZA CRUST
½ CUP ALFREDO SAUCE
1 CUP SHREDDED PARMESAN CHEESE
1 CUP SHREDDED CHEDDAR CHEESE
¾ CUP COOKED BACON PIECES
½ CUP SHREDDED ROMAINE LETTUCE
½ BUNCH FRESH BASIL, TORN INTO PIECES

1. Before assembling the pizza, cook bacon strips to preferred crispiness. Let cool before crumbling into bite-sized pieces. Set aside.
2. Warm alfredo sauce and spread onto pre-baked and warm pizza crust. Sprinkle Romaine lettuce on top of sauce.
3. Sprinkle cheese on top of the lettuce, followed by your preferred toppings, such as the bacon. Spread evenly across pizza crust.
4. Garnish with fresh basil on top.
5. Cut into small wedges and serve. Enjoy!