

# BLACK & BLUE PIZZA

## featuring Kagome Taste Elevated Caramelized Onion

Prep Time: 5 minutes | Cook Time: 20 minutes | Yields: 4 servings

### INGREDIENTS

1 lb (453g)	Ready-to-Bake Pizza Dough
1 cup (250ml)	<b>Taste Elevated Caramelized Onion</b>
1 cup (225g)	Bacon, cooked crumbled
½ cup (50g)	Shallots, sliced
½ cup (120g)	Blue Cheese, crumbled
½ cup (120g)	Mozzarella Cheese, shredded
2 tablespoons (15ml)	Balsamic Glaze

### INSTRUCTIONS

1. Preheat oven to 400°F (204°C).
2. Assemble pizza; Spread **Taste Elevated Caramelized Onion** on the pizza dough. Top with bacon, shallots, blue cheese and mozzarella cheese.
3. Bake for about 20-25minutes. Allow to cool. Drizzle balsamic glaze before serving.

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A top-down view of a wooden cutting board, which is the central focus. The board is surrounded by an abundance of fresh ingredients and spices. In the top left, there are green herbs like dill and basil, along with several red tomatoes. To the right of the board, there are various spices in small white and metal bowls, including black pepper, red chili powder, yellow turmeric, brown powder, and red seeds. A large bowl of mixed peppercorns and cinnamon sticks are also visible. On the left side, there are more tomatoes, a bowl of rice, and a bowl of red chili peppers. At the bottom, there are more tomatoes, basil, garlic, and a bowl of red chili powder. The entire scene is set against a dark, textured background, creating a rich and vibrant display of natural ingredients.

Using Nature's  
Gift to Make the  
World a More  
Delicious Place.