

## Brisling Sardine and Anchovy Pizza

Serves: 2

## Ingredients

- 1 frozen cauliflower pizza crust (gluten free)
- ½ cup marinara sauce
- ¼ cup halved grape tomatoes
- ½ cup fresh mozzarella pearls or ciliegine
- ½ cup chopped cauliflower, any color
- ½ cup sliced cremini mushrooms
- ½ cup sliced red onion
- ¼ cup sliced red bell pepper
- 4-5 fillets <u>Crown Prince Natural Anchovies in Pure Olive Oil</u>, roughly chopped
- 1 can <u>Crown Prince Natural Brisling Sardines in Spring</u>
  <u>Water</u>, drained
- 4 large basil leaves, torn
- ¼ cup grated parmesan cheese



## Directions

Preheat oven to 425°F.

Place pizza crust on a parchment paper lined baking sheet. Top crust with marinara sauce and all toppings. Set baking sheet on the middle rack of the oven. Bake for 15 minutes, or until cheese is melted and toppings are golden.