

CLAM CASINO PIZZA



- 1 pre-made pizza shell
- 1 - 6.5 oz can LaMonica Chopped Sea Clams, drained
- 2 cups tomato sauce
- 1 cup mozzarella cheese, shredded
- 1 green pepper, chopped
- 1 red pepper, chopped
- 1 onion, chopped
- 2 tbsp bacon bits
- 2 garlic cloves, chopped
- salt to taste

Preheat oven to 450° F. Spread tomato sauce over pizza crust. Sprinkle chopped clams, peppers, onion, garlic, and bacon bits over sauce. Season with salt. Top with mozzarella cheese. Bake for approximately 7 minutes or until crust is browned and cheese is melted.

Quality Is a Family Tradition

LaMonica

SINCE 1923