

SMALL
BATCH

SAVERNE®

FARMED IN
THE USA

HANDCRAFTED KRAUT



BAVARIAN PIZZA

Prep Time	Total Time	Servings
10 mins.	20 mins.	4 - 6

Ingredients

- 4-6 oz. pastrami, sliced into thin strips
- 1 cup Russian dressing
- ½ cup wholegrain mustard
- 3 cups gruyere cheese, shredded
- 1 cup green onions, chopped
- 1 cup [Saverne® Bavarian Kraut](#), drained*
- 1 pizza dough, pre-made or homemade

Directions

1. Preheat oven to 450°F, using pizza stone if desired.
2. Prepare pizza dough according to directions and bake until golden brown.
3. Add a thin layer of Russian dressing and mustard.
4. Top with pastrami, cheese, green onions and [Saverne® Bavarian Kraut](#).
5. Bake at 450°F for 8-10 minutes until cheese is melted and golden brown on edges.

*Want to spice it up? Try [Saverne® Sriracha Kraut](#).