



Clams 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
- 1/8 Cup Bacon Bits
- 2 Garlic Cloves, chopped
- Salt to taste

Preheat oven to 450°. Spread Tomato Sauce over Pizza Crust. Sprinkle Chopped Clams, peppers, onion, garlic, bacon bits. Season with salt. Top with Mozzarella Cheese.

Bake approximately 7 minutes or until crust is browned and cheese is melted.

Serves: 8