PIZZA CUBANA
by READY DOUGH PIZZA, INC

AUTHENTIC CUBAN STYLE PIZZA RECIPE

Cuban Style Pepperoni Pizza

Quick, Easy, and Fast! High Quality Oven - Ready Pizza. Bringing The Taste From Cuba To Live In Minutes. Open the Box, Place Pizza In Oven At 450 Degrees, Bake For 8-15 Minutes, And Get Ready For Your Taste Buds To Be Satisfied.
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Quality is Our Promise. An Authentic One-Of-a-Kind Pizza made for you like we would for our own family.
Each pizza passes through multiple inspections from start to finish to make sure you are completely satisfied.
Manufactured by Ready Dough Pizza, Inc. Contact Us At 305-364-9434 or Visit Us Online At www.readydoughpizzainc.com

WARNING: Never Fat Frozen. In case of an emergency Dial 911 for appropriate services.

OMAR FIGUEROA
Ready Dough Pizza is a family owned business of a dad & his two sons. It all started over 25 years ago with the father's love and passion for baking. He was outstanding at baking and all things related. In 2016, the two sons & father joined to make the best, specialized pre-oven pizza dough. First, they began producing it in their backyard and eventually worked their way to the business known today as "Ready Dough Pizza, Inc". Their main focus has been and always will be, to make the best quality pizza dough!. Omar Figueroa is the father of Andy and Jordy Figueroa. He passed away Early March 2021 but his Ingredients/Secret recipes will live forever and will be passed down from generation to generation in the Figueroa Family.

In Loving Memory Of Omar Figueroa
08/19/1966 - 03/07/2021.

Nutrition Facts
1 serving per container
Serving size 14 oz. (396.9 g)

Amount per serving Calories 1110
	% Daily Value
Total Fat 16g 24%
	Saturated Fat 3g 18%
	Trans Fat 0g
	Cholesterol 110mg 37%
	Sodium 2750mg 118%
	Total Carbohydrate 34g 11%
	Dietary Fiber 3g 13%
	Total Sugar 2g
	Added Sugars 2g
	Protein 18g

OVEN INSTRUCTIONS
1. Preheat oven to 450°F.
2. Remove pizza from plastic wrap.
3. Discard plastic wrap and box responsibly.
4. Recommended 10 minutes defrost.
5. Place pizza directly on the rack and bake for 8 to 15 mins. "Adjust time if using a stone or tray. Or until cheese is melted and edges are golden brown. Ovens vary, adjust cooking times needed for best results.
6. Remove from oven; Pizza will be hot. Let pizza rest for 3 minutes.
7. Gently shake plate until pizza is loose enough to slide onto plate.
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<thead>
<tr>
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<tr>
<td>Total Fat</td>
<td>8 g</td>
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<tr>
<td>Saturated Fat</td>
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<tr>
<td>Protein</td>
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Includes 5 Added Sugars: 1 g

Ingredients:

Nutritional Facts are Approximate.