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.
PIZZA CUBANA

by READY DOUGH PIZZA, INC

AUTHENTIC CUBAN STYLE PIZZA RECIPE

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.

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.
PINZA CUBANA
by READY DOUGH PIZZA, INC

AUTHENTIC CUBAN STYLE PIZZA RECIPE

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 5416 or Visit Us Online At www.readydoughpizza.com

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Nutrition Facts

<table>
<thead>
<tr>
<th>Serving size</th>
<th>14 oz. (396.9 g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy</td>
<td>1110 kcal</td>
</tr>
<tr>
<td>Total Fat</td>
<td>84%</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>36%</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>16%</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>33%</td>
</tr>
<tr>
<td>Sodium</td>
<td>118%</td>
</tr>
<tr>
<td>Total Carbohydrates</td>
<td>38%</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>10%</td>
</tr>
<tr>
<td>Sugars</td>
<td>6%</td>
</tr>
</tbody>
</table>

Ingredients:
Ingredients from Secret Recipes

Omar Figueroa

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In Loving Memory Of Omar Figueroa
08/19/1966 - 03/07/2021.
Cuban Style Ham Pizza

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www.readydoughpizzainc.com
@ReadyDoughPizza
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AUTHENTIC CUBAN STYLE PIZZA RECIPE

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NET WEIGHT
13oz

OMAR FIGUEROA

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Nutrition Facts

Serving Size: 14 oz (397g)

Calories 970
Total Fat 99g (157%)
Saturated Fat 46g (230%)
Cholesterol 202mg (67%)
Sodium 265mg (11%)
Total Carbohydrate 70mg (23%)
Dietary Fiber 0g (0%)

Manufactured by
READY DOUGH PIZZA, INC.
Hialeah, FL 33016
WHAT MAKES IT CUBAN? THE CUBAN BREAD

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Cuban Style Bacon Pizza

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<tr>
<th>Serving Size: 14 oz</th>
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</thead>
<tbody>
<tr>
<td>Calories: 1100</td>
</tr>
<tr>
<td>Total Fat: 47g</td>
</tr>
<tr>
<td>Saturated Fat: 15g</td>
</tr>
<tr>
<td>Cholesterol: 850mg</td>
</tr>
<tr>
<td>Sodium: 770mg</td>
</tr>
<tr>
<td>Total Carbohydrate: 93g</td>
</tr>
<tr>
<td>Sugars: 15g</td>
</tr>
<tr>
<td>Protein: 25g</td>
</tr>
</tbody>
</table>

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