

Press Release

FOR MORE INFORMATION: regarding this press release and/or an interview with client for further details:

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PERUVIAN ASPARAGUS AND PESTO PIZZA PERUVIAN ASPARAGUS IMPORTER'S ASSOCIATION

FOR IMMEDIATE RELEASE: October 5, 2021. The Peruvian Asparagus Importers Association (PAIA) is an association of U.S. importers that represent over 90% of the fresh asparagus that is imported and consumed within the United States. PAIA is the entity that assists in the trade totality efforts of supplying U.S. consumers with the best quality product. To find our more information about PAIA, please see their website at: <https://peruvianasparagusimportersassociation.com/>

Fresh asparagus is not only a great meal solution, it is easy to prepare and a creative way to present a healthy and delicious vegetable to your family. Fresh asparagus is a leading beneficial vegetable that is fat free, sodium free and cholesterol free. “As families are gathering around the dinner table or televisions to watch their favorite sports games - try Peruvian asparagus on pizza”, says Priscilla Lleras-Bush, PAIA Association Director. “Peruvian asparagus is remarkably versatile, easy to prepare and a highly scrumptious vegetable that adds flavor and nutrition to any pizza”, she adds.

Today’s recipe comes from Alpine Fresh, Inc, headquartered in Miami, Florida. Alpine Fresh Inc. was founded in 1988 by two school friends with the same vision to establish a business that imports healthy fruits and vegetable to the United States and makes them available for U.S. consumers. Presently, Alpine Fresh Inc. employees over 4,000 people in six countries. These two friends now with families and children still share their passion for the fresh industry and are fueled by the professional and personal growth of their employees.

Asparagus & Pesto Pizza

Servings: 6

Time: 20 Minutes

Ingredients:

- 1 bunch Alpine Fresh Asparagus
- 1/2 pound Pizza Dough
- 1/2 cup Basil Pesto
- 4 Sun-Dried Tomatoes, chopped
- 1 cup Shredded Mozzarella Cheese
- 1/2 teaspoon Red Pepper Flakes



Directions:

1. Preheat the oven to 520°F.
2. Place the room temperature pizza dough ball on a clean and lightly floured surface then dimple the dough with your fingers and flatten it into a disk shape. Next, lightly press to flatten and gently stretch and rotate the dough into a circle, making sure to leave a thicker border.
3. Sprinkle a baking sheet with coarse ground cornmeal then transfer the pizza dough onto the baking sheet.
4. Evenly spread the basil pesto onto the dough making sure to leave the edge bare. Next, add a row of washed and dried Alpine Fresh Asparagus then top with the chopped sun-dried tomatoes and shredded mozzarella cheese.
5. Bake in the preheated oven for 13-15 minutes or until the crust is golden and the cheese is melted and browned.
6. Move the pizza to a cutting board and allow to rest for a few minutes before slicing and garnishing with red pepper flakes.



For more information about PAIA <https://peruvianasparagusimportersassociation.com/>

For more information about Alpine Fresh Inc. <https://www.alpinefresh.com/>

Attached: high resolutions pictures, logo and copy

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