

upclose & tasty

Garden Greens Pizza

Recipe inspired by Cooking Light; Recipe preparation by Elena Baroni

Ingredients

- 12 ounces fresh pizza dough
- 8 cups of water
- 1 cup medium-thick asparagus spears, trimmed and cut diagonally in half
- 1 cup sugar snap peas
- 2/3 cup part-skim ricotta cheese
- 1 garlic clove, minced
- 3 ounces fresh mozzarella cheese, torn into pieces (3/4 cup)
- 1 small zucchini, shaved lengthwise into thin ribbons using a mandoline (about 1 cup)
- 1 teaspoon fresh lemon juice
- 1/4 teaspoon salt
- 1/2 teaspoon grated lemon rind
- 1/4 cup torn fresh basil leaves
- 1/8 teaspoon black pepper, plus more to taste

Preparation

1. Place a pizza stone in the oven and preheat oven to 500 degrees F.
2. Let pizza stone warm in the oven for about one hour.
3. Roll dough into a 13-inch circle on a large piece of parchment paper and pierce with a fork.
4. Place dough (on paper) in preheated stone for about 4 minutes.
5. Bring 8 cups of water to a boil in a large saucepan.
6. Add asparagus and peas and cook for 2 minutes.
7. Drain and place asparagus and peas into ice water.
8. Drain again and pat dry.
9. Combine ricotta and garlic in a small bowl.
10. Spread mixture over dough, leaving a 1/2-inch border.
11. Top pizza with mozzarella, asparagus and peas.
12. Bake for 10 minutes.
13. Toss zucchini with lemon juice and salt.
14. Remove pizza from oven and top with zucchini ribbons, lemon rind, basil and black pepper.

Enjoy!