



GREEN GODDESS PIZZA

Herbaceous, zesty, and trending now — this Green Goddess Pizza is a vibrant recipe that's also gone viral on TikTok. A basil-pistachio pesto lays the foundation, followed by ribbons of zucchini, sweet English peas and creamy burrata. Zest of lemon brightens every bite, while a finishing touch of arugula adds a peppery kick. With a crisp, golden crust and a drizzle of olive oil, this pizza is light, flavorful, and perfect for springtime satisfaction. This recipe pairs perfectly with Rich's Roman Style Pizza Dough Balls – arriving pre-portioned and ready to thaw, proof, stretch, top and bake into authentic Roman style pizza made with double zero '00' style flour!

Yield: 1 17 inch Pizza



INGREDIENTS

	RICH'S Roman Style Pizza Dough Ball, 24 23-Oz (#23468)
	Cornmeal
7 C	Basil leaves, loosely packed
1/2 C	Olive oil
1/2 C	Grated Parmesan Cheese
1	Garlic clove, roughly chopped
1 1/2 tbsp.	Pistachio
1	Medium Zucchini, shaved into ribbons
1 tbsp.	Fresh Lemon Juice
1/4 tbsp.	Sea Salt
1/4 tsp.	Red pepper flakes
1/3 C	Shelled English Peas
8 oz	Crumbled Feta Cheese
2 tsp.	Fresh Lemon Zest
	Arugula

DIRECTIONS

- 1 Thaw and proof your Roman Style Pizza Dough Ball according to package instructions
- 2 Preheat oven to 500°F and line a large baking sheet with parchment paper. Sprinkle with cornmeal
- 3 Set up a colander in your sink. In a medium saucepan, bring at least 3 inches of water to a boil. Blanch the basil in the boiling water for about 15 seconds
- 4 Drain water and blanched basil in colander and immediately rinse with cold water until basil is cool. Squeeze out water. You'll have about half a cup of basil
- 5 Place basil in a food processor or blender with the rest of the pesto ingredients and blend until smooth
- 6 Place pesto in bowl and stir in ¼ cup olive oil and set aside
- 7 Roll or hand-spread the pizza dough ball into desired shape
- 8 Spread pesto evenly over pizza dough, leaving a border for the crust (use any leftover pesto for pasta or more pizza)
- 9 Top with zucchini ribbons, shelled peas and crumbled feta
- 10 Sprinkle with lemon zest, and add a final drizzle of olive oil
- 11 Bake pizza according to dough instructions
- 12 Remove from oven and top baked pizza with fresh arugula and extra sprinkle of parmesan cheese. Slice and serve