



ZUCCHINI PIZZA

Let's do as the Romans do and create deliciously authentic pizza with Rich's Roman Style Pizza Dough Balls! To make this zucchini pizza, roll out the pizza dough on a lightly floured surface, place on a greased baking pan and drizzle with olive oil. Toss the zucchini and salt in a large colander set over a large bowl. Let stand for roughly 10 minutes and pat the zucchini dry, discarding the excess liquid. Top the dough with mozzarella, lemon slices, zucchini, feta, garlic and pepper. Drizzle the remaining olive oil over the top and bake. Sprinkle with basil and serve!

Yield: 1 Pizza



INGREDIENTS

RICH'S Roman Style Pizza Dough Ball, 24 23-Oz
(#23468)

8 oz Zucchini, thinly sliced

1/4 tsp. Salt

2 tbsp. Extra-Virgin olive oil, divided

1/2 tsp. Ground pepper, divided

4 oz Fresh Ovolini Mozzarella cheese

1 Small thin-skinned lemon

1/4 C Crumbled Feta Cheese

2 Garlic cloves, thinly sliced

1/4 C Fresh Basil, Chopped

DIRECTIONS

- 2 Roll out Roman Style Pizza Dough Ball on a lightly floured surface until it is very thin. Place on a greased baking pan and drizzle with olive oil
- 3 Toss zucchini and salt in a large colander set over a large bowl; let stand for about 10 minutes. Pat the zucchini dry (discard liquid)
- 4 Top the dough evenly with mozzarella slices, lemon slices, zucchini slices, feta, garlic and the remaining 1/4 tsp pepper

- 5 Drizzle the remaining olive oil over the top
- 6 Bake, then sprinkle with basil. Serve
- 1 Proof dough ball per handling instructions on packaging.