



Garden Pizza

Makes Two Pizzas

Crust: (can be par-baked ahead and frozen)

3 Cups King Arthur flour, plus more for rolling

1 envelope Instant Dry Yeast or 2 tsp

1 1/4 Cup water, 110° F (lukewarm)

1 tsp onion powder

1/8 tsp Red Pepper Flakes

1 tsp sugar

2 tsp kosher salt

2 Tbsp Olive Oil

1 tsp Garlic Powder

1 tsp Italian Blend Spices

Toppings:

1 Cup Roasted Garlic Alfredo sauce

1 jar of artichoke hearts, patted dry

2 Heirloom tomatoes, sliced

1 large yellow bell pepper, seeded and cut in strips

1 medium red onion, sliced

2 Cups Mozzarella

1 can black olives, drained and sliced

2 Cups Italian three cheese blend

1 bunch arugula

salt and pepper to taste

10 Brown/Crimini Mushrooms,

Making Crust:

Combine the sugar, yeast and 1 Tbsp of lukewarm water in a small bowl, let rise for 15 minutes. In the bowl of a stand mixer with the dough hook, add flour, salt, olive oil, onion powder, garlic powder, red pepper flakes, yeast mixture, and 1 cup of lukewarm water. Depending on the weather you may need to add more water, one tablespoon at a time. Beat the dough on low, increasing to medium-low, until the dough forms into a ball. The dough should come away from the sides in 3-4 minutes. If the dough is sticky, add additional flour, 1 Tbsp at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1/2 Tbsp at a time. Spray a bowl with Pam or grease with olive oil, place the dough in the bowl, cover with plastic wrap and let rise for 2 - 8 hours. Turn the dough out onto a lightly floured surface and divide it into 2 equal pieces. Dust a clean dry surface and rolling pin with flour, roll out to form crust. Par-bake for 10 minutes at 425° F.

Topping:

Top the par-baked pizza crusts with half of the Alfredo sauce, spread half of the mozzarella on each, top each pizza with arugula, bell pepper, olives, red onion, artichoke hearts, tomatoes and mushrooms. Season with salt and pepper. Top with the Italian three cheese blend. Cook in a pizza oven or on a pizza stone in the oven at 350° F for 10- 20 minutes, until bubbly on top. Can also be BBQ'd, cover the pizza with a large pot lid or stainless bowl.

"Life is an Adventure. Drink Wine!"

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