

vegetarian HAWAIIAN PIZZA

Sweet and savory, this vegetarian take on Hawaiian pizza uses a pizza oven to achieve the wood-fired flavor of traditional Italian pizza.



ULTIMATE VEGGIE PIZZA

INGREDIENTS

- Corn flour
- Fresh Ricotta
- Fresh pineapple (cut into small cubes)
- Small sweet peppers
- Baby bella mushrooms
- Fresh basil
- Fresh arugula
- Shredded mozzarella cheese
- Rao's pizza sauce
- Freshly made pizza dough
(store-bought or make your own)

INSTRUCTIONS

1. NOTE: Preheat your pizza oven before starting your pizza prep so it reaches temperature by the time your pizza is ready to be cooked.
2. Heavily coat your work surface with corn flour to prevent your dough from sticking.
3. If your dough is pre-shaped, you can skip straight to topping. If not, first decide if you want a thin crust, traditional, or deep dish, then get to shaping! If going with deep dish, stretch and shape your dough in a cast iron skillet.
4. Top with a generous helping of Rao's pizza sauce in the center of the dough, and spread in a circular motion with a large spoon from the inside to the outside edge (leaving some room for crust).
5. Sprinkle on grated mozzarella cheese and add toppings.
6. Add 6-8 spoonfuls of fresh ricotta. Space evenly, as the cheese spreads when cooked.
7. Cook in a hot pizza oven until you have your desired level of char on your crust and all of your cheese is melted.
8. Optional: top with fresh basil and arugula.