




GRILLED VEGETABLE PIZZA

A delectable vegetable pizza offering with soy sauce that adds an enjoyable complexity with every bite.

Yield: 1 pizza

INGREDIENTS

3/4 C	Shredded Mozzarella Cheese
6 Slice	Smoked Mozzarella Cheese, cut into strips
1/4 C	Thick rich pizza sauce
2 tbsp.	Soy sauce
2 tbsp.	Olive Oil
1 Slice	Japanese eggplant, 1/8" thick
1/2 Slice	Zucchini, 1/8" thick
1/4 Slice	Red and Yellow bell pepper
1/2 Slice	Red Onion
1 Each	 7" Fresh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#07386)



DIRECTIONS

- 1 Thaw dough pieces on lined sheet pans covered with plastic at room temperatures 1 hour or overnight in the cooler.
- 2 Place thawed dough on seasoned pizza screen, form a raised rim around the edge and warm at room temperature 30 minutes.
- 3 Spread sauce over dough evenly to the rim. Place shredded Mozzarella over sauce.
- 4 Mix soy sauce & olive oil, toss sliced vegetable in the oil mixture. Grill vegetables 2-3 minutes until lightly browned. Place vegetables over the cheese.
- 5 Place strips of smoked mozzarella across the vegetables.
- 6 Bake at 500 F in a convection oven until crust is golden brown and the center is bubbly, approximately 8-10 minutes.