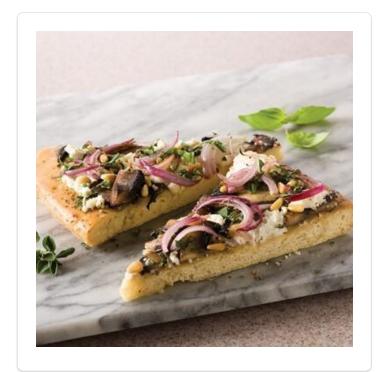


ROMAN GARDEN PIZZA

Do as the Romans do, and pile your pizza high with sauteed Portobello mushrooms and tangy fresh goat cheese over a garlic-infused crust. Top it all off with fresh basil and oregano and you'll have guests in ?amore? with your pizza.

Yield: 4 servings



INGREDIENTS

1 Each	16" Fresh 'n Ready Oven Rising Sheeted Pizza Dough, 20 29.5-Oz (#03604)
3 tbsp.	Roasted garlic infused olive oil
8 oz	Goat cheese, crumbled
3 tbsp.	Italian herb seasoning
1 tbsp.	Extra virgin olive oil
2 tbsp.	Pine nuts
4 oz	Portobello mushrooms, sliced
3 oz	Red onion, sliced
1/4 oz	Fresh Basil, Chopped
1 tbsp.	Fresh oregano, chopped

DIRECTIONS

- Remove Fresh n' Ready® Pizza Dough from freezer.
- Baste both sides of dough with garlic infused oil.
- 3 Sprinkle bottom of dough with 2 Tbsp herb seasoning, sprinkle top with remaining herb seasoning.
- Sauté mushrooms in olive oil and place on top of dough. Add remaining ingredients.
- **5** Bake pizza, following directions on case.
- 6 Top with fresh herbs.