



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 **RICH'S** 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

- 1 Remove Fresh n' Ready® Pizza Dough from freezer.
- 2 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.
- 4 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.