




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

- 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.