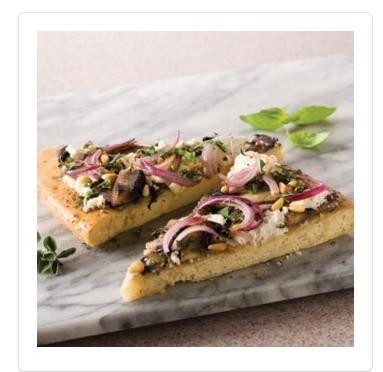


ROMAN GARDEN PIZZA

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.