



## ASPARAGUS PIZZA

Bring the fresh flavors of spring to your kitchen with our Asparagus Pizza. Made with Rich's authentic 16 oz. Pizza Dough Ball perfect for artisan pies, this recipe layers light, crispy asparagus on top of a bed of mozzarella cheese, pepperoni, cloves of garlic and plenty of herbs. Using a kitchen peeler, you can shape your asparagus however you like and turn your pizza into a piece of art. Top with crushed red pepper and a drizzle of olive oil and you have yourself a delicious treat

**Yield: 1 Pizza**

## INGREDIENTS

**16 oz** **RICH'S** Traditional Pizza Dough Ball - 16 Oz (#16459)

**1 tbsp.** Olive Oil

**1 C** Shredded Mozzarella Cheese

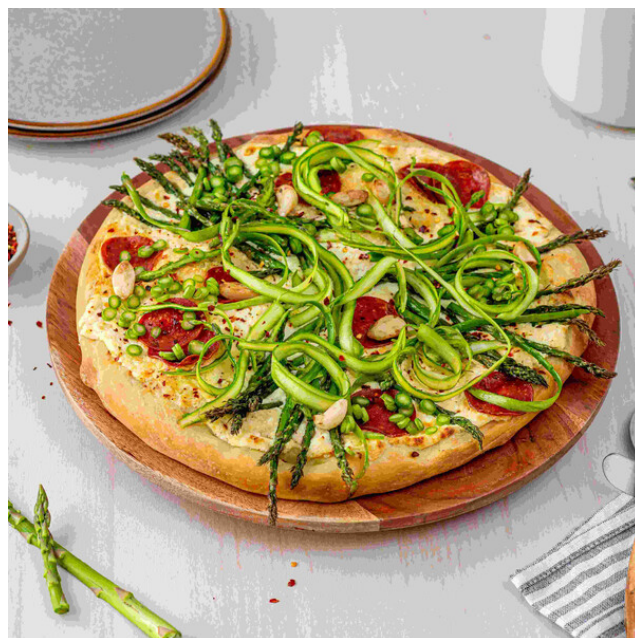
**1/4 C** Pepperoni

Garlic cloves, chopped

Crushed red pepper

Salt and Ground Pepper, to taste

Asparagus stalks



## DIRECTIONS

- 1 Prepare dough according to instructions on package
- 2 Preheat oven to 375°F
- 3 Heat oil in a skillet and cook asparagus until charred a little
- 4 After the crust is complete, brush with olive oil and add the mozzarella cheese and pepperoni
- 5 Cut the asparagus into strips and arrange on top with garlic cloves
- 6 Season with crushed red pepper, salt and pepper
- 7 Bake pizza for 8-11 minutes or until the crust is golden. Serve.