



GREEN GODDESS PIZZA

Herbaceous, zesty, and trending now — this Green Goddess Pizza is a vibrant recipe that’s also gone viral on TikTok. A basil-pistachio pesto lays the foundation, followed by ribbons of zucchini, sweet English peas and creamy burrata. Zest of lemon brightens every bite, while a finishing touch of arugula adds a peppery kick. With a crisp, golden crust and a drizzle of olive oil, this pizza is light, flavorful, and perfect for springtime satisfaction. This recipe pairs perfectly with Rich’s Roman Style Pizza Dough Balls – arriving pre-portioned and ready to thaw, proof, stretch, top and bake into authentic Roman style pizza made with double zero ‘oo’ style flour!

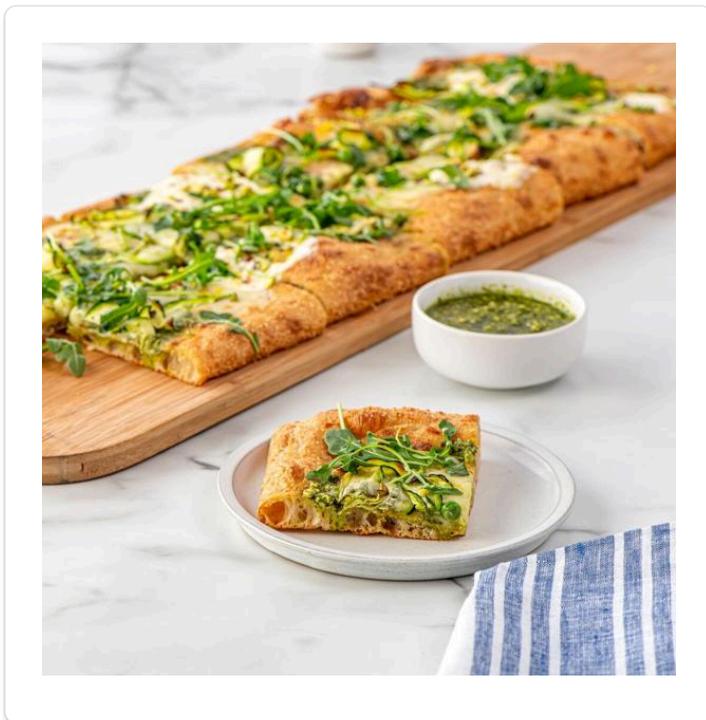
Yield: 1 17 inch Pizza

INGREDIENTS

	Roman Style Pizza Dough Ball, 24 23-Oz (#23468)
	Cornmeal
7 C	Basil leaves, loosely packed
1/2 C	Olive oil
1/2 C	Grated Parmesan Cheese
1	Garlic clove, roughly chopped
1 1/2 tbsp.	Pistachio
1	Medium Zucchini, shaved into ribbons
1 tbsp.	Fresh Lemon Juice
1/4 tbsp.	Sea Salt
1/4 tsp.	Red pepper flakes

DIRECTIONS

- 1 Thaw and proof your Roman Style Pizza Dough Ball according to package instructions
- 2 Preheat oven to 500°F and line a large baking sheet with parchment paper. Sprinkle with cornmeal
- 3 Set up a colander in your sink. In a medium saucepan, bring at least 3 inches of water to a boil. Blanch the basil in the boiling water for about 15 seconds
- 4 Drain water and blanched basil in colander and immediately rinse with cold water until basil is cool. Squeeze out water. You'll have about half a cup of basil
- 5 Place basil in a food processor or blender with the rest of the pesto ingredients and blend until smooth
- 6 Place pesto in bowl and stir in ¼ cup olive oil and set aside



8 oz Crumbled Feta Cheese

2 tsp. Fresh Lemon Zest

Arugula

8

Spread pesto evenly over pizza dough, leaving a border for the crust (use any leftover pesto for pasta or more pizza)

9

Top with zucchini ribbons, shelled peas and crumbled feta

10

Sprinkle with lemon zest, and add a final drizzle of olive oil

11

Bake pizza according to dough instructions

12

Remove from oven and top baked pizza with fresh arugula and extra sprinkle of parmesan cheese. Slice and serve