THE J.M. SMUCKER Co

BBQ Fresh Vegetable Pizza

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	16	N/A

Ingredients

- **Dough:**
- 2 tsp (10 mL) granulated sugar
- 2 1/4 tsp (7 mL) active dry yeast
- 1 1/2 cups (375 mL) warm water
- 2 tbsp (30 mL) olive oil
- 2 tsp (10 mL) salt
- 4 cups (1 L) **Robin Hood®** Best for Bread Homestyle White Flour

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- **Toppings:**
- 3 cups (750 mL) cheese (shredded mozzarella, Bocconcini, burrata, goat cheese, etc)
- 1/2 cup (125 mL) pizza sauce, pesto or sundried tomato puree
- fresh vegetables of your choice: thinly sliced tomatoes, red onions, mushrooms, peppers, eggplant, zucchini, etc.
- **Garnish, Optional:**
- 2 cups (500 mL) fresh arugula
- 1 cup (250 mL) fresh basil leaves, torn
- olive oil for drizzling
- sea salt

Directions

Step 1:

Dissolve sugar in warm water in large bowl. Sprinkle in yeast. Let stand 10 minutes and then stir well. Add olive oil, salt, and 3 1/2 cups (875 mL) of **Robin Hood** Best for Bread Homestyle White Flour. Beat with wooden spoon or electric mixer until smooth and elastic. If necessary, add more flour to make a soft dough which leaves sides of bowl.

Step 2:

Turn out onto lightly floured board. Round up into a ball. Knead dough, adding more flour until smooth, elastic and no longer sticky (8 to 10 minutes). Place in lightly greased large bowl. Turn to grease top. Cover with waxed paper and tea towel and let rise in warm place, until doubled, about 45 minutes.

Step 3:

Preheat BBQ grill to 400°F. Grease two round pizza pans.

Step 4:

Punch down dough. Turn onto lightly floured board and let rest for 10 minutes. Divide dough in two and roll into rounds, about 12” (30 cm) wide. Place on prepared pans. Top with sauce, cheese and vegetables. Place on grill and bake 10-15 minutes or until cheese is bubbling and crust is crisp on bottom. Remove and top with arugula, basil and sea salt and drizzle with olive oil if desired. Cut and serve.

Images

