

Spring Vegetable Pizza



Lighten up a homemade pizza with snap peas, leeks, and asparagus for the freshest of Springtime dinners.

YIELDS:4 servings

TOTAL TIME:0 hours 35 mins

INGREDIENTS

- 1 lb. pizza dough, thawed if frozen
- Cornmeal and flour, for dusting
- 4 oz. part-skim ricotta cheese
- 4 oz. fresh goat cheese, at room temperature
- 1 tbsp.
- lemon zest plus
- 1 tbsp. lemon juice
- Kosher salt
- 3 oz. asparagus, trimmed, cut into 2-in. pieces
- 3 oz. sugar snap peas, strings removed, halved diagonally
- 1 leek (white and light green parts only), thinly sliced into half-moons
- 1 clove garlic, grated
- 2 tsp. olive oil

DIRECTIONS

1. Heat oven to 475°F. Let pizza dough stand at room temperature until ready to use.
2. Sprinkle a large rimmed baking sheet with cornmeal. In a small bowl, combine ricotta, goat cheese, lemon zest, and pinch salt.
3. On a lightly floured surface, shape pizza dough into a large oval or round and place on the prepared baking sheet.
4. In a large bowl, toss asparagus, snap peas, leek, and garlic with lemon juice and oil. Spread ricotta mixture evenly over dough, leaving a 1/2-in. border all the way around, then top with vegetable mixture. Bake until golden brown and crisp, 13 to 16 minutes.
5. If you want, you can add additional toppings.