

garden pizza

ingredients

pizza dough (homemade or from your favorite parlor)

marinara sauce

mini heirloom tomatoes

diced pancetta

arugula

fresh basil

parmesan cheese (shredded not grated)

fresh lemon juice, olive oil, salt + pepper

directions

place a pizza stone in a cold oven. preheat oven to 450. remove pizza dough from fridge and let come to room temp. toss dough to desired size. place on hot stone, prick with a fork, and cook for 5 minutes. remove stone from oven and spread a minimal amount of sauce. top with pancetta, tomatoes, basil, and shredded parm. bake until crust is golden and cheese is bubbly (~7 minutes). remove from oven and top with arugula, more parm, and a drizzle of lemon juice, olive oil, and salt + pepper. let rest on pizza stone for 5 minutes before plating.