



Mini Pizzas + Side Salad (serves 8)

Mini Pizzas

Ingredients:

- 2 lbs fresh pizza dough cut into 4 ounce portions
- 1/4 cup AP flour for rolling
- 2 cup basil pesto
- 32 slices plum (Roma) tomatoes
- 2 cup shredded mozzarella cheese

Instructions:

Steps 1

Heat oven to 450°F

Step 2

Lightly dust counter and a rolling pin, roll dough out and place on a sheet pan, top with pesto, tomatoes and mozzarella.

Step 3

Place pan on hearth of the oven to help crisp and cook the crust quickly. If the cheese needs to melt more move the pan closer to the top of the oven for a few minutes.

Step 4

Remove, cut into quarters, drizzle with olive oil around the crust and salt and pepper.

Side Salad

Ingredients:

- 8 cups arugula washed and well drained
- 1 each fennel bulb sliced very thin and soaked in ice water
- 1 red onion shaved thin and soaked in ice water
- 24 cherry tomatoes
- 1 tsp dijon mustard
- 4 tbsp olive oil
- 2 lemon juiced and squeezed
- 1 tsp kosher salt
- 1 tsp fresh ground black pepper
- 1 cup shaved parmesan reggiano

Instructions:

Step 1

In a large bowl add the dijon, oil, lemon, salt and pepper and lightly whisk.

Step 2

Drain the onions and the fennel really well and add to the dressing. Cut the cherry tomatoes in half and also add to the dressing. Taste for salt and pepper and add more if needed. Toss the vegetables to coat well.

Step 3

Place the shaved parmesan on top of the vegetables then place the arugula on top of the parmesan. When ready to eat toss gently so the dressing lightly coats the lettuce and cheese. This should be served right away.

