

PIZZA ASIAGO

Ingredients:

1 10-12 inch round pizza crust
½ cup tomatoes, diced
½ cup mushrooms
½ cup green onions, diced
½ cup sun-dried tomatoes
8 slices lean salami
8 kalamita olives, halved
2 tablespoons olive oil
1 teaspoon salt
1 tablespoon fresh rosemary, snipped
1 tablespoon dried basil
1 tablespoon balsamic vinegar
½ cup Asiago, shredded



Directions:

Bake pizza crust at 450 degrees for 10 minutes.

While pizza is baking, grill mushrooms in 1 tablespoon of olive oil

Remove pizza from oven and drizzle with olive oil, balsamic vinegar. Sprinkle with salt.

Arrange tomatoes, onions, mushrooms, sun-dried tomatoes, salami, olives on the pizza.



Sprinkle with rosemary and basil

Sprinkle with Asiago cheese. (Yes, (Yes, you may add more)

Bake in oven for 10 minutes until cheese melts and turns golden.

Serve immediately.

Daryl Wood Gerber

TASTY ~ ZESTY ~ DANGEROUS

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