

## Primavera Pizza

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Topped with asparagus, broccoli, zucchini and peas.

*Yield: (1) 12" pizza*

### Ingredients

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- 1 whole 12" Dough, Crust
- 2 oz. Olive Oil
- 4 oz. Mozzarella cheese, shredded
- 2 oz. White Cheddar cheese, shredded
- 4 oz. Asparagus spears, blanched
- 4 oz. Broccoli buds, blanched
- 4 oz. Zucchini squash, sliced and blanched
- 2 oz. Green peas, blanched
- 4 oz. Bella Rossa Tomato Strips in Juice, drained
- 2 oz. Green onions, chopped, optional
- Dash Salt
- Dash Fresh ground pepper
- 1 oz. Grated Parmesan cheese
- 1½ tbsp. Fresh tarragon, minced

### Directions

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1. Start with your own fresh dough or crust and brush with olive oil.
2. Top with shredded mozzarella and cheddar cheese.
3. Arrange vegetables on top of pizza, salt and pepper to taste.
4. Drizzle evenly with olive oil.
5. Bake in pizza oven until crust is golden brown.
6. Remove and sprinkle with Parmesan cheese and tarragon.