

FARMERS MARKET PIZZA

Prep Time: 10-15 mins

Cooking Time: 10-15 mins

Servings: 2-3



INGREDIENTS

- 16 oz pizza dough
- 1/2 green pepper, thinly sliced
- 1 cup shredded mozzarella cheese
- 1/2 zucchini, thinly sliced
- 1/2 red pepper, thinly sliced
- Red Sauce (optional)*
- 1/2 summer squash, thinly sliced
- 1 small onion, thinly sliced

**ingredients that are not provided by the Good Food Bus*

INSTRUCTIONS

1. **Preheat the Oven** : Turn the oven to 450 to preheat.
2. **Stretch Pizza Dough** : Place pizza dough on a flat, floured surface, and dust both sides of dough with flour. With hands or rolling pin, press the ball of dough down into a flat circle. Continue to flatten and stretch out dough into a circular shape. If dough won't fully stretch out, sit aside and let it rest for a few minutes. Transfer shaped dough from counter to a round baking sheet.
(Helpful Hint : Allowing the dough to rest at room temperature in a partially-stretched-out-state will help the gluten structure rest, making it easier to stretch it out to the full size.)
3. **Prepare the vegetables** : Slice the zucchini and summer squash into thin, circular slices. Chop the peppers in half, carve out the inside, then thinly slice the pepper. Peel and slice the onion.
4. **Compose Pizza with Toppings** : Splash a small amount of olive oil on the pizza dough and spread (or red sauce). Add the mozzarella cheese. Place all the vegetables on the pizza.
5. **Bake Pizza** : Bake for 10-15 minutes, giving the pizza a 180 degree rotation at the halfway mark. The crust should appear brown and feel crispy.
6. **Let Pizza Cool** : Let cool for 5-10 minutes then slice into 8 pieces.

> *Fresh herbs, or other vegetables would be great to add to this pizza!*

> *Sprinkle red pepper flakes on top for a bit of heat.*

> *Leftover meat in the fridge? Chop it up and add on top!*

FOR THE EXTENDED RECIPE, MEAL PHOTOS, AND HELPFUL HINTS—GO TO...



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