

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 ball of pizza dough,
store-bought or
homemade, at room
temperature

4 cups roasted
vegetables; mushrooms,
cauliflower, onions,
fennel, etc.

2 handfuls fresh arugula

Extra virgin olive oil

Kosher salt and black
pepper

Corn meal or flour as
needed

Preparation

- 1 Build a wood fire in your pizza oven and allow it to reach a temperature of at least 500°F / 260°C. If you're baking the pizza in your oven, place a rack on the lowest shelf and preheat the oven to 500°F / 260°C.
- 2 Sprinkle cornmeal or flour over your pizza peel or on an inverted sheet tray, then stretch and pull the dough to make a large circle or rectangle. You can also press the dough into an oiled, rimmed sheet pan for a pan pizza.
- 3 Scatter the roasted vegetables over the dough, then drizzle with olive oil and season with salt and pepper.
- 4 Transfer the pizza to the oven. If using a pizza oven, rotate the pizza a few times to make sure it cooks evenly. In a home oven, you may need to rotate it 180 degrees so it browns evenly. Let the crust get deeply golden and bubbly.
- 5 Remove the pizza from the oven and scatter the arugula over it, drizzle with a bit more olive oil, and serve.

Bete'avon!