

Salad Pizza by Suzanne from PA

The winner of our 2nd Annual Recipe Challenge

Makes Two Pizzas, serves six people

Ingredients

Two pizza doughs, bought or homemade

Marinara Sauce

3 Tbsp Extra Virgin Olive Oil

2 Tbsp of butter

3 to 4 cloves of chopped garlic

1 sweet onion chopped finely

1 28 oz can of San Marzano Crushed Tomatoes

1 tsp brown sugar

1 lemon's juice

red pepper flakes, a shake or two to add a little spice

salt and pepper to taste

Topping

fresh mozzarella, sliced or grated to cover marinara sauce, about 6 to 8oz.

Salad Ingredients, also part of topping

mixed field greens, about five cups

grape tomatoes, cut in quarters

Balsamic Vinaigrette

1 clove of garlic chopped

5 Tbsp Extra Virgin Olive Oil

4 Tbsp Balsamic Vinegar

salt and pepper to taste

Directions:

1. Make marinara sauce first to allow to slow cook for at least an hour. In saucepan measure olive oil and butter and melt butter at medium heat, place chopped sweet onions and garlic in pan after butter has melted. Saute until onions are translucent, about ten minutes at medium heat. Then add one can of San Marazano Tomatoes. Mix other ingredients with tomatoes, the brown sugar, lemon juice, red pepper flakes, and salt and pepper to taste. Let simmer for at least one hour.
2. Next make homemade pizza dough or have your bought dough waiting in your refrigerator.
3. Make the Balsamic Vinaigrette by measuring ingredients as listed in a cruet and shake ingredients. Put vinaigrette aside.
4. Mix greens and grape tomatoes.
5. When you are ready to assemble the pizza, take the dough out and let warm to room temp for at least five minutes. Roll out dough to size of pizza pan or stone. If using a stone, preheat oven at 475 degrees F.
6. If using a stone, then slide dough on pizza stone by placing dough on a lightly floured pizza peel and lightly shake the dough onto the stone. Pre bake dough for four to five minutes and take out of oven. Pre baked dough may have bubbles, pat lightly.
7. Spread sauce evenly on dough and then place sliced or grated Fresh Mozzarella on top, also evenly spread.
8. Bake in oven or on a grill. If in oven at 475 degrees F. If on grill at medium to high heat. Bake for about ten minutes. Check bottom of crust for a light golden brown hue.
9. Take out oven or off grill and let cool. While cooling mix the salad greens and tomatoes with Balsamic Vinaigrette. Do not use all of the vinaigrette. The greens should not be soggy or it will make your pizza soggy.
10. After five minutes of cooling the pizza, spread the salad on top and eat immediately.

If desired you may add some chopped red onion and fresh button mushrooms. (The judges did not try it with this addition.)

Suggestion from Suzanne: Serve this with a nice glass of malbec and you are good to go!

“Its messy but its oh so good!!!”

Thank you and hope you enjoy! (We did.)

Suzanne from PA