

Grilled Garden Pizza



Prep/Total Time : 30 Minutes

Serves In : Dinner, Lunch

Description :

Fire up the grill for our Grilled Garden Pizza! Topped with plum tomatoes, fresh corn, red onion, mozzarella cheese, and finished with spinach and basil, it's a flavorful twist on a classic favorite. Perfect for summer cookouts or anytime you're craving a taste of the garden.

Ingredients :

- 2 plum tomatoes, thinly sliced

- 1/2 teaspoon sea salt or kosher salt
- 1 loaf (1 pound) frozen pizza dough, thawed
- 2 tablespoons olive oil, divided
- 1/2 cup shredded Parmesan or Asiago cheese
- 1/2 cup fresh or frozen corn, thawed
- 1/4 cup thinly sliced red onion
- 8 ounces fresh mozzarella cheese, sliced
- 1/2 cup thinly sliced fresh spinach
- 3 tablespoons chopped fresh basil

Directions :

Sprinkle tomatoes with salt; set aside. On a lightly floured surface, divide dough in half. Roll or press each to 1/4-in. thickness; place each on a greased sheet of foil (about 10 in. square). Brush tops with 1 tablespoon oil.

- Carefully invert crusts onto a grill rack, removing foil. Brush tops with remaining oil. Grill, covered, over medium heat until bottom is golden brown, 2-3 minutes. Remove from grill; reduce grill temperature to low.
- Top grilled sides of crusts with Parmesan or Asiago cheese, tomatoes, corn, onion, and mozzarella cheese. Grill, covered, on low heat until cheese is melted, 4-6 minutes. Sprinkle with spinach and basil.