

California Asparagus Pizza



Fresh California Asparagus Pizza with Red Bell Pepper, Olive, and Feta

Fresh California Asparagus spears bring an extraordinary touch of style to the humble pizza. This tasty, colorful version, which appeals to vegetarians and omnivores alike, will win orders - and win at the bottom-line. Serve the best from the west; your customers will be glad you did!

YIELD: TWELVE-INCH PIZZAS, 8 SLICES

INGREDIENTS

Unbaked pizza dough shell,
Red bell pepper,
cut into 1/2-inch squares
Onion, chopped
Chopped Calamata olive
**Standard Fresh California
Asparagus, Blanched**
Mozzarella, shredded
Feta, crumbled

WEIGHTS/MEASURES

12-inches 1
4 ounces (2/3 cup)
2 ounces (1/2 cup)
4 ounces (1/2 cup)
12 ounces
3 ounces (3/4 cup)
3 ounces (3/4 cup)

METHOD

On dough shell, layer in order, red bell pepper, onion, and olives. Arrange asparagus spears, tips toward edge, in a pinwheel fashion over other vegetables. Evenly sprinkle with cheeses. Bake at 500° F until crust and cheese are lightly browned, about 10 minutes. Cut into 8 wedges.

Nutrients per serving (196.7g): Calories 321, Protein 17.2g, Fat 14.1g, Carbohydrates 32.6g, Cholesterol 15.2, Fiber 3.2g, Sodium 983 mg.

For more background information and recipes, visit www.calasparagus.com
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