Fresh Veg Grilled Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

- Fresh Pizza Dough
- Olive Oil
- Tomato Sauce (approx 6 oz)
- Fresh Mozzarella (8oz up to 1lb, your call - hand grated of course)
- Fresh/Bagged Spinach
- Garlic (2 cloves, pressed)
- Tomato (6-8 thick slices)
- Kosher Salt
- Fresh Cracked Black Pepper

Instructions

1. Wilt the spinach in a saute pan with a few tsps of olive oil and the cloves of pressed garlic. Set aside to cool and wring out excess moisture.

2. Roll out the pizza dough into one large pie, or into a few smaller ones (easier to work with on the grill). The size of the pizza depends upon the size of your grilling surface.

3. Coat top with olive oil and place oiled side down on preheated 400F grill. Once it begins to bubble, oil top side and flip.

4. Now, I initially only pargrill the dough. So at this point, I only leave it on until its crisped with grill marks. Then, I pull it off for a few minutes while I grill off the tomatoes.

5. Grill the tomatoes. Season with salt and pepper. Grilling the tomatoes aims to remove some of the moisture to avoid having soggy pizza when it's all said and done.
6. Remove tomatoes from the grill and return crisped pizza dough.
7. Assemble the pizza starting with a thin layer (or more if you like) of sauce, followed by the sliced tomato, fresh spinach and lastly the hand grated fresh mozz.
8. Close the lid for a few minutes to bring it all together. And don't worry about keeping the crust thin. The thinner it is, the faster it cooks and crispier it stays once it's done. You also don't have to worry about burning the dough. The sauce and extra layers on top really help to slow that process. You'll find that only exposed edges turn the corner fairly quickly.
9. Once it's all done, remove from the grill give it the chicago square cut. Enjoy.

10. Simple. Delightful. Fresh. It is full of flavor and is a welcome treat after a long, cold winter.