Grilled Greek Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

-- 1 pizza dough (store-bought or homemade)

-- 1/2 cup pizza sauce

-- 1 cup shredded mozzarella cheese

-- 1 small tomato, sliced

-- 1/2 cup zucchini, diced

-- 1/2 cup crumbled feta cheese

-- 1/4 cup pitted kalamata olives, halved

-- 1 tsp. dried oregano

-- olive oil for brushing

Instructions

1.) Preheat the grill and prep the toppings. Roll out the pizza dough on a cookie sheet to one half inch thickness and brush both sides lightly with olive oil. Using a tightly folded paper towel and tongs, apply olive oil to grilling surface.2.) Slide the dough off of the cookie sheet and onto the grill over direct heat. Cover the grill with the lid and cook for one to two minutes until browned. Use tongs to check the underside for desired browning and transfer back to the cookie sheet, grilled side up.3.) Assemble the pizza toppings on the grilled side of the dough. Begin with a thin layer of pizza sauce,

followed by the mozzarella, tomato, zucchini, feta, and olives. Sprinkle with the dried oregano.4.) Return pizza to the grill over indirect heat and cover with the lid. Cook for an additional three to four minutes until underside is browned and cheese is melted.Slice, serve, and enjoy! Makes two to three servings.