



Asparagus Pizza

Take advantage of asparagus in season to make a beautiful and delicious gluten-free pizza. Need help with pizza-making? Watch [Pamela's Pizza Video](#).

Ingredients

- 1 10" pre-baked pizza crust, made with [Pamela's Pizza Crust Mix](#) – see [Pizza Crust recipe](#)
- ½ pound thin asparagus, lightly brushed with olive oil & grilled lightly to leave grill marks. (Can be grilled ahead or while dough is rising. They will finish cooking on pizza.)
- 1 roasted & peeled red bell pepper, either freshly done or store bought in a jar, well drained and cut into pieces.
- 1 bulb roasted garlic, with the cloves squeezed out of bulb*
- 8 oz. ricotta cheese, rolled into 1" balls & drained of liquid
- Olive oil
- Salt & pepper, to taste

Directions

Pre-heat oven to hottest temperature – 475° or 500°. Place rack in top of oven & bake on a pizza stone if you have one.

Make pizza crusts according to directions on Pizza Crust Mix bag. You can be liberal with the olive oil when patting out the dough. It will soak in & add flavor.

After crust is pre-baked to a light golden in spots, remove from oven & place topping on pizza. Brush crust lightly with olive oil. Arrange grilled asparagus on pizza. Place ricotta balls on pizza. Fill in with red bell pepper pieces, roasted garlic cloves & chopped leftover asparagus if needed. Place back in oven & bake for another 10 minutes or until hot & cheese starts to crack a little. Cut & serve.

Chefs Note:*To roast a garlic bulb, cut off top of garlic to expose a bit of the garlic cloves. Rub with lots of olive oil, wrap in foil & bake in 350 oven until soft. When cool, gently squeeze out the cloves. Reserve un-used cloves in a container in the refrigerator for another use.

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