

SAVORING SUMMER

Pizza recipes for any occasion



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CAPRESE SKEWERS

Total time: 30 minutes

Serves: 4

4 skewers

12 mozzarella balls

12 grape tomatoes

12 fresh basil leaves

2 Tbsp. olive oil

2 Tbsp. balsamic glaze

1. In a large bowl, cover mozzarella balls with olive oil and toss gently to coat. Let them marinate in the refrigerator for 15-30 minutes.
2. On a mini skewer, thread a grape tomato, basil leaf, and mozzarella ball. Repeat the pattern three times.
3. Place skewers on a serving platter and drizzle with balsamic glaze, then serve.

VEGETARIAN TACO PIZZA

Total time: 30 minutes

Serves: 4

fresh green onion

¼ cup black olives, sliced

½ tomato, diced

1 romaine lettuce heart, sliced

pizza dough

⅓ cup vegetarian refried beans

1 cup shredded Mexican cheese

6-8 tortilla chips

2 Tbsp. ranch dressing

hot sauce (optional)

1. Preheat your oven to 500°F and place the pizza stone on the middle rack for 30-60 minutes to heat.
2. Slice green onion, black olives, tomatoes, and romaine lettuce.
3. Stretch the pizza dough into a 12-inch circle and place it on a rimless baking sheet (lightly greased).
4. Spread refried beans onto the dough. Top with cheese, black olives, and green onion.
5. Transfer the pizza onto the heated pizza stone and bake until the crust is golden brown, 5-10 minutes.
6. Top the pizza with tomatoes, romaine, and tortilla chips. Drizzle on ranch dressing and hot sauce.



VEGAN MARGHERITA PIZZA

Total time: 90 minutes

Serves: 4

pizza dough

½ cup tomato sauce

1 Tbsp. olive oil

16 oz. dairy-free mozzarella

5-8 fresh basil leaves

1. Preheat oven to 450°F. Place a pizza stone or baking sheet in the oven for 1 hour to heat.
2. Roll out your pizza dough into a 12-inch circle, spread the tomato sauce over the dough, and drizzle olive oil over the pizza sauce.
3. Break apart, or chop, large slices of dairy-free mozzarella and place slices all over the pizza.
4. Spread basil leaves around the pizza and press them lightly into the sauce.
5. Place pizza on the warm stone and bake at 400°F until the crust is golden brown, for 20 minutes.

GLUTEN-FREE CAULIFLOWER PIZZA

Total time: 60 minutes

Serves: 4

1-2 Tbsp. olive oil
16 oz. cauliflower rice
2 large eggs
8 oz. low-moisture mozzarella cheese
1 tsp. garlic powder
½ tsp. onion powder
½ tsp. Italian seasoning
½ tsp. salt
⅛ tsp. ground black pepper
½ cup pizza sauce of choice
2 cups pepperoni
1 cup spinach

1. Preheat oven to 450°F. Line a rimmed baking sheet with parchment paper and grease lightly with olive oil.
2. In a large bowl, add cauliflower rice, eggs (lightly whisked), and half of the mozzarella cheese. Stir to combine the ingredients.
3. Place the mixture into the microwave. Heat on high in 1-minute increments until the cheese is melted and the cauliflower mixture clumps together when stirred.
4. Add garlic powder, onion powder, Italian seasoning, salt, pepper, and any other desired spices to the cauliflower mixture.
5. Transfer the cauliflower crust to a prepared baking sheet and shape it into a circle (if you like crispy crust, spread the dough thin).
6. Bake until golden brown, about 20 minutes.
7. Flip the crust by tipping the sheet upside down onto a second prepared baking sheet. Remove the parchment paper on top before placing it back in the oven.
8. Bake crust for another 5-10 minutes.
9. Remove from the oven and add pizza sauce, remaining cheese, pepperoni, and spinach.
10. Return to the oven until the cheese has melted, 2-5 minutes.

Note:

Cauliflower crust is much more fragile than a traditional pizza crust and can be prone to breaking. Be careful not to add too many toppings.



FRUIT PIZZA WITH FRESH COCONUT WHIPPED CREAM

Total time: 45 minutes

Serves: 4

**2 flax eggs (2 heaping
Tbsp. flax seed + ½ cup
warm water)**
**3 cups gluten-free
rolled oats**
¼ tsp. salt
1 tsp. cinnamon
⅓ applesauce
½ maple syrup
1 tsp. vanilla extract
coconut whipped cream
3-5 strawberries
3-5 raspberries

1. Preheat oven to 375°F.
2. Lightly grease a 9-inch piepan.
3. Mix flax eggs and set aside for 5 minutes.
4. In a large mixing bowl, add oats, salt, and cinnamon.
5. In a separate bowl, add applesauce, maple syrup, vanilla extract, and flax eggs.

6. Add wet ingredients to dry ingredients and mix well.
7. Spread the oat crust into the bottom of the pie pan, making sure that it is eventually covered.
8. Bake until the crust is golden brown, 10-12 minutes.
9. Let cool for 10-15 minutes before layering with coconut cream and fruit.

