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May's Tasty Recipe List

The theme for May is spring, including wildflowers and spring peepers. The following recipe is provided to inspire you to think about all you can do with those flowers peeping up in your garden. Visit www.take-it-outside.org for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

Gourmet Olive, Tomato, Arugula, Parmesan, and Mozzarella Pizza

Use your favorite store bought pizza dough for this recipe.

Halve and seed 8 ripe plum tomatoes and dice them. Place in a bowl with 1½ cups of chopped pitted black olives. Season with salt and freshly ground black pepper, a touch of olive oil and a splash of red wine vinegar. Spread onto rolled pizza dough, then sprinkle with pieces of mozzarella. Bake for around 15 to 20 minutes at 350F until the topping has melted and the pizza base is lightly golden, then remove from the oven and sprinkle with some lightly dressed arugula and a good sprinkle/shaving of parmesan.

I prefer to have the arugula dressed (which is just lightly coated with olive oil or even Italian dressing) and added to the pizza: I take the pizza out of the oven about 3 or 4 minutes before its due out and add the arugula and parmesan, then slide it back in the oven for a last couple minutes. But watch it carefully as the arugula can wilt quickly!