








# Microgreen Pizza



Yield: 1 pizza

## INGREDIENTS

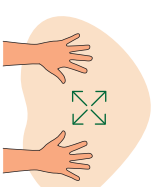
-  • 1 pound prepared pizza dough
-  • 1/4 cup tomato sauce
-  • 1/2 cup cheese, grated
-  • Your favorite pizza toppings
-  • Small handful of microgreens

## MARKET SHOPPING LIST

- ☐ **TOMATO SAUCE**
  - Bushel & Peck's
  - River Valley Ranch
- ☐ **CHEESE**
  - Brunkow Cheese/ Baked Cheese Haus
  - J2K Capraio
- ☐ **MICROGREENS**
  - American Pride Microfarm
  - Jacobson Family Farm

## SPREADING OUT PIZZA DOUGH

You can use a rolling pin or spread the dough out by hand. Start in the center and gently spread outward with wide fingers.



1.



Using the back of a spoon, spread tomato sauce on top of your pizza dough.

2.



Top with cheese and your favorite pizza toppings. Bake in a 500° oven for 15-20 minutes.

3.



Remove from oven and top with microgreens. Slice and serve!