

Grilled Medi Pizza

Servings: 2 to 4

INGREDIENTS

- 1 ea pizza dough ball, thawed and proofed
- 1 oz Rykoff Sexton™ extra virgin olive oil
- ½ c pistachios, roughly chopped
- ½ ea red onion, shaved
- 2 oz Glenview Farms® crumbled goat cheese with sundried tomatoes and basil
- 1 T honey
- ¼ oz truffle oil

PREPARATION

Roll out pizza dough to desired size and thickness. Dock the dough, brush with extra virgin olive oil and place on hot grill. Lightly brown both sides.

Top pizza with the pistachios, red onions and goat cheese. Place on the low side of the grill and cap. Once dough is crisp and cheese is melted, remove from grill. Drizzle with honey and truffle oil. Cut and serve hot.

