

VEGAN GRILLED VEGGIE PIZZA

Ingredients:

pizza dough -

1/2 cup warm water
1 envelope yeast (rapid rise or active dry)
pinch of sugar
1 1/4 cups water at room temperature
2 T extra virgin olive oil
2 cups whole wheat flour
2 cups bread flour, plus more for dusting
1 1/2 t salt

toppings -

4 T olive oil, divided
2 cloves of garlic, pressed
salt + pepper
1 lemon wedge
1 corn on the cobb
1 tomato, sliced
1 red pepper, sliced
1/2 a bunch of asparagus
1 avocado
Directions:

Make pizza dough! Proof yeast with sugar in warm water. Set aside for 5 minutes, or until bubbly. Put the flour and salt in the bowl of a stand mixer, fitted with the paddle attachment. Begin to stir. Add the water and olive oil to the yeast water. Pour into the mixer. Turn up a little bit higher until the dough is pulling away from the side of the bowl. Add more flour if necessary. Place dough in a greased bowl, turning once to coat. Cover with a towel and set aside to rise for an hour.

Meanwhile, coat corn, tomato slices, red pepper and asparagus with olive oil, salt and pepper. Grill them all for about 10 minutes, turning until grilled and awesome. Remove from the grill. Divide the dough in half. Freeze one half unless you'd like to make pizza again the next day. With the dough half you're using, stretch it into a round. Brush it with olive oil and sprinkle with garlic. Place oil side down on the hot grill. Cover and cook until the bottom is cooked. Check by lifting with a spatula. Brush the top with olive oil and garlic. Top with all the grilled veggies except avocado. Cook for 5-10 minutes or until finished. Top with avocado slices, salt, pepper and a squeeze of lemon. Serve!