



PREPARING VEGETABLES

You want to pre-roast any veggies you use to eliminate some of the moisture before you add them to your pizza. (around 3-6 minutes, depending on firmness of veggies).



INGREDIENTS

Vegetable(s) of choice for pizza topping
Olive oil
Sea salt
Pepper

DIRECTIONS

1. Cut vegetables into pizza topping size (for cherry tomatoes, in half, for mushrooms, sliced, etc).
2. Ideally, use a cast iron, porcelain coated dish.
3. Place veggies into dish(es), drizzle with olive oil.
4. Add salt and pepper, to taste.
5. Place dish(es) into pizza oven and allow to pre-roast, timing dependent on firmness and liquid content of vegetable. Do not over-roast as vegetables will continue to cook on top of the pizza.

