



## Grilled Veggie Pizza

**Prep: 20 minutes**

**Roast/Grill: 47 minutes • Serves: 4**

- 6 medium Roma tomatoes
- 6 mini red and/or yellow sweet peppers, cut into 1-inch wide strips
- 1½ tablespoons olive oil
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- 6 asparagus spears
- Yellow cornmeal for sprinkling
- All-purpose flour for dusting
- 1 (8- to 10-ounce) frozen pizza dough ball, thawed
- 1 garlic clove, minced
- 8 ounces fresh mozzarella cheese, sliced
- Cherry tomatoes, cut in half (optional)

**1.** Preheat oven to 375°. In large bowl, toss tomatoes and peppers with 1 tablespoon oil, salt and pepper; transfer to rimmed baking pan. Roast 35 to 40 minutes or until the tomato and pepper skins are browned.

**2.** Meanwhile, heat small saucepot of salted water to boiling over high heat. Add asparagus; return water to boiling and cook 1 to 2 minutes or until tender-crisp. Transfer asparagus to bowl filled with ice water; cut asparagus into 2-inch pieces.

**3.** Prepare outdoor grill for indirect grilling over medium heat (about 400°). Sprinkle bottom of rimmed baking pan with cornmeal. Lightly flour work surface with flour; place dough on prepared surface. With rolling pin, roll dough to 12-inch round; carefully transfer onto pan over cornmeal. With fork, poke dough several times to vent; slide dough onto center of hot grill rack. Cover and cook 8 to 10 minutes or until bottom of crust is browned, rotating once halfway through cooking; transfer crust back to baking pan.

**4.** In small bowl, stir garlic and remaining ½ tablespoon oil. Leaving 1 inch border, with back of spoon, spread garlic mixture over crust; squeeze tomatoes over pizza. Top with crushed tomatoes, peppers and asparagus. Slide pizza onto hot grill rack. Cover and cook 3 minutes; top with cheese and cook 1 to 2 minutes longer or just until edges of pizza are golden brown and cheese melts, moving pizza crust if necessary to prevent crust from burning. Transfer to cutting board; cut into 8 slices to serve.

*Approximate nutritional values per serving:  
385 Calories, 16g Fat (7g Saturated), 39mg Cholesterol,  
610mg Sodium, 40g Carbohydrates, 5g Fiber, 18g Protein*