

Roasted Asparagus Pizza

makes 1 10-inch pizza

- 1 ball of **Our Favorite Pizza Dough** (1/3 of the recipe)
- 3 tablespoons **Roasted Garlic Pizza Sauce**
- 10 spears asparagus, cut into 1 inch lengths (about 2 cups)
- 1 cup thinly sliced leeks
- 2 tablespoons olive oil
- salt and pepper
- 1 cup grated mozzarella cheese
- 1/4 cup grated parmesan or Asiago cheese
- 1 tablespoon minced fresh oregano (to add after pizza is removed from the oven)
- red pepper flakes (optional)

After you have roasted the garlic for the Roasted Garlic Sauce, turn up the oven to 500 degrees. Toss the asparagus with one tablespoon of olive oil. Season asparagus liberally with salt and pepper. Place asparagus on a baking sheet and cook at 500 degrees for 7 minutes. Meanwhile, sauté sliced leeks with the remaining 1 tablespoon of oil over medium-low heat. Cook until leeks are very soft, but not brown. Spread Roasted Garlic Sauce over a 10-inch round of Our Favorite Pizza Dough, be sure to spread all the way to the edge. Top with cheese, leeks, and asparagus. Grind pepper over the pizza and slide into the oven. Bake 12-15 minutes until cheesy is melted and bubbly and the bottom of the crust does not bend when you lift the edge of the pizza with the pizza peel. Place cooked pizza onto cooling rack immediately. Top with oregano. Allow to cool 2-3 minutes before cutting. Slice pizza and serve.