

Main Course

Pizza on the Grill

** Vegetarian*

Think of your oven in a different way... turn it into a pizza oven! Pizza works great on the grill and consider even making a variety of personal pizzas.

You'll Need

- Pizza Dough
- Red bell pepper chopped
- Olive Oil
- Garlic
- Tomato Chopped
- 1 can of black olives chopped
- Salt and pepper
- Mozzarella
- Wooden Pizza Paddle



Directions

- Place the bell pepper in a bowl and microwave for approximately 1 minute to soften. Once done, add tomato and olives. Season lightly with garlic.
- Preheat grill to high. While this is heating, spread some olive oil onto the pizza paddle to cover entire surface area and place dough on top. Spread pizza dough not to make it too thin. Once dough is spread, brush with olive oil. Sprinkle dough with garlic, salt, and pepper. Once grill is preheated, place dough on grill with paddle on top. Leave for approximately one minute. Lower heat. Once dough begins to cook, peel off of paddle.
- Once dough is slightly browned, season uncooked side the same way (olive oil, salt, pepper, and garlic.)
- Place uncooked side on pizza paddle and bell pepper mix on top of cooked side. Add mozzarella.
- Place on grill until dough is cooked through and cheese is melted. Remove pizza when done with pizza paddle.

Play with Your Food

- Adjust seasonings as you see fit.
- Change up the toppings: add artichokes, basil, mushrooms, etc.
- Use a red sauce.

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