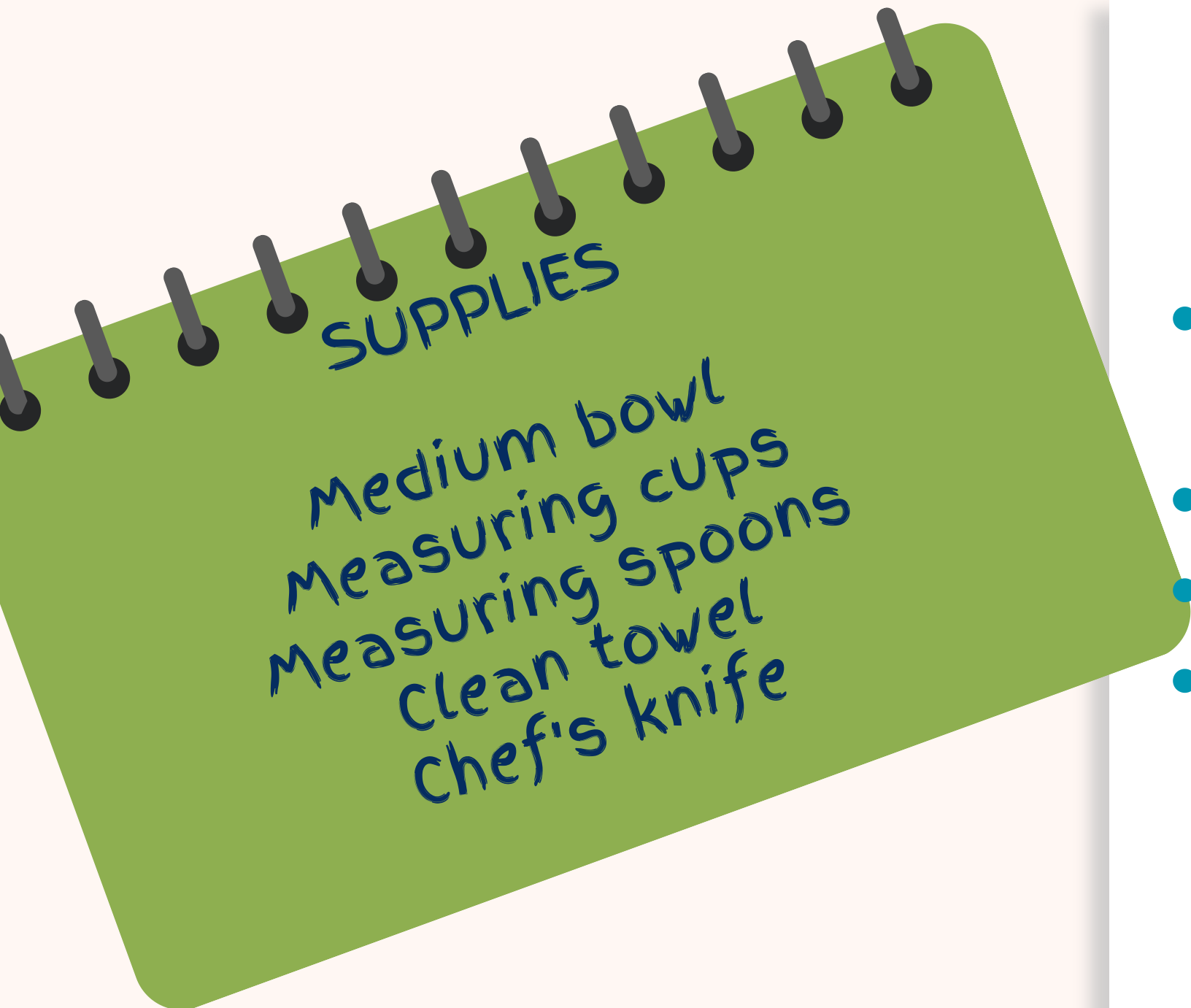




Pizza

Homemade Yogurt Pizza Dough



INGREDIENTS

- $\frac{1}{2}$ cup all purpose flour
- $\frac{1}{4}$ cup plain Greek yogurt (may need up to $\frac{1}{2}$ cup)
- 1 teaspoon baking powder
- 1 teaspoon sea salt
- 1 teaspoon dried herbs and spices, such as oregano, basil, or garlic powder (or a mixture)



Step 1: Make the Dough

- In a medium sized bowl, add the flour, baking soda, salt and spices, mix to combine.
- Add the yogurt and use a spoon to mix until the dough starts to come together. Add more yogurt if it seems dry, or a spoonful more flour if it's too sticky.)



Step 2: Knead & Rest the Dough

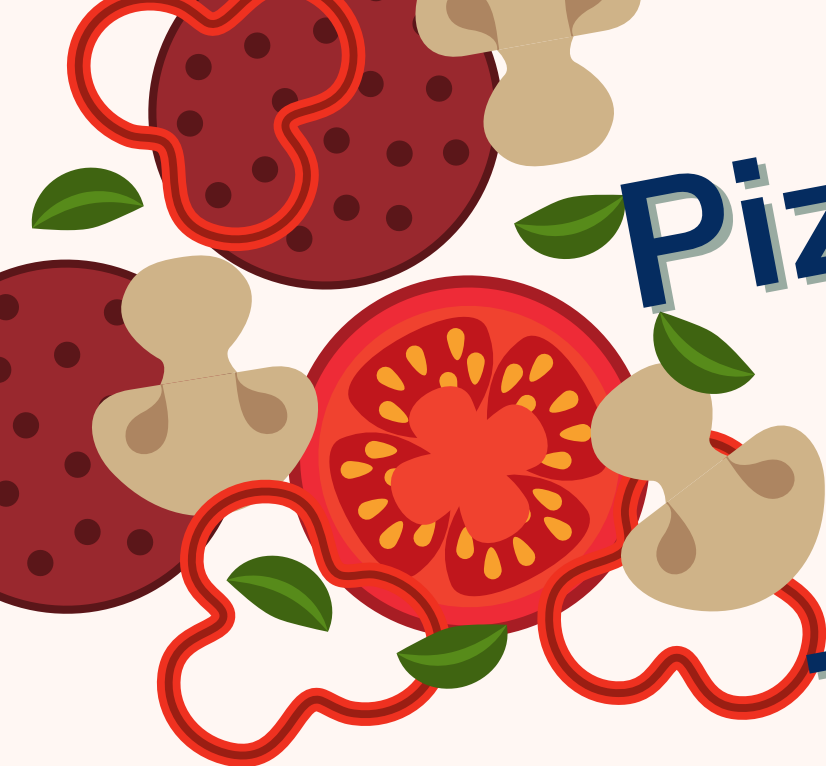
- On a very clean surface, knead by hand until the dough forms a smooth ball, which takes about 5 minutes. Drizzle with olive oil, cover with a clean kitchen towel and let rest for 10 minutes.
- After the dough has rested, lightly dust your work surface with flour and cut the dough into 4 equal pieces. Roll each piece into a ball.

***At this point it can be refrigerated until ready to use.**

Pizza Sauce

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Toppings



SUPPLIES

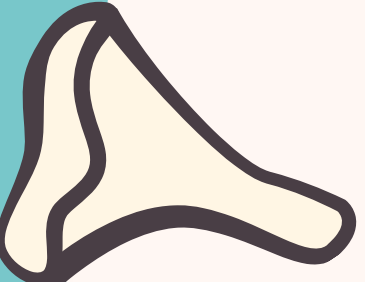
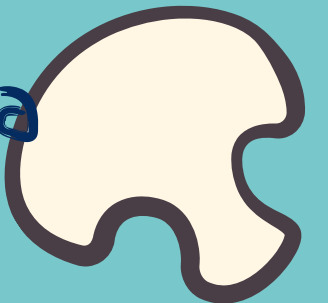
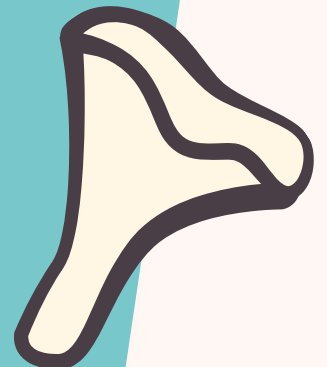
- Rimless baking sheet or back of a rimmed baking sheet, or back of a large cast iron skillet
- Pizza cutter or Large Knife
- Spatula or Pizza Peel
- Cheese Grater
- Knife and Cutting Board
- Spoons and Ladle
- Rolling pin
- Oven Mitts

INGREDIENTS

- SAUCE: 15 ounces crushed fire roasted tomatoes
1 tablespoon extra virgin olive oil
1-2 cloves garlic
1/2 teaspoon dried oregano
1 pinch kosher salt

TOPPINGS: Mozzarella Cheese

- Sliced bell peppers
- Baby spinach or arugula
- Sautéed mushrooms
- Diced tomatoes
- Red onions
- Roasted Broccoli florets
- Pepperoni




Step 1: Make the Sauce





Finely mince the garlic.
Stir all the ingredients together
in a bowl. Mix until the oil blends
in.
Taste and adjust seasoning if
needed.




Step 3: Let the Kids Build Their Own Pizza!



Dust the back of another inverted baking sheet (or stone) with more flour, semolina or coarse cornmeal and place your pizza crust on top.

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- Spread a thin layer of sauce over the pizza crust.
 - Sprinkle a layer of mozzarella cheese- leave a half inch border around the edge.
 - Add your choice of toppings
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- Slide the pizza onto the preheated baking sheet (or stone) in the oven.
 - Cook until the crust is golden and the cheese is bubbling, 8 to 10 minutes. Slice, serve & enjoy!