



Savory Strawberry Pizza

INGREDIENTS

Pizza

- 16 ounces prepared whole wheat pizza dough
- 1 ½ cups (6 ounces) shredded mozzarella
- 5 ounces goat cheese
- 1 ½ cups (about ½ pound) chopped strawberries, leafy ends removed and sliced into ¼-inch thick rounds
- 1 tablespoon fresh basil, chiffonade into short little strips
- Freshly ground black pepper

Balsamic Reduction

- ½ cup balsamic vinegar
- 2 tablespoons honey

DIRECTIONS

1. Preheat your oven to 350 degrees Fahrenheit. Roll out your pizza dough into a 12 to 14-inch round on a floured surface. Top the pizza dough with the shredded mozzarella, big crumbles of goat cheese, and strawberries. Bake on a lightly oiled baking sheet (or on a pizza stone) until the cheese is bubbling and golden and the crust is crisp underneath, about 35 to 40 minutes.
2. Meanwhile, make the balsamic reduction. In a small saucepan, combine the vinegar and honey. Gently simmer the mixture on medium-low heat until it is reduced in volume by half (this should take about 10 to 15 minutes) and set aside.
3. Once the pizza is done baking, use a spoon to lightly drizzle balsamic reduction on top, as shown in photo. Sprinkle basil and freshly ground black pepper on top. Slice and serve.



RECIPE INSPIRED BY COOKIE + KATE