



CRISPY GARLIC THIN-CRUST PIZZA

with Yellow Zucchini, Corn and Bocconcini



HELLO

GARLIC CRUST

A garlic bread-inspired crust is the secret to this delicious recipe

PREP: 20 MIN | TOTAL: 40 MIN | CALORIES: 647



All-Purpose Flour



Pizza Dough



Yellow Zucchini



Grape Tomatoes



Green Onions



Garlic



Spring Mix



Lemon



Bocconcini



Corn Kernels



Honey

BUST OUT

- Rolling Pin
- Measuring Spoons
- Baking Sheet
- Silicone Brush
- Large Non-Stick Pan
- Salt
- Small Bowl
- Pepper
- Medium Bowl
- Olive or Canola oil
- Whisk

INGREDIENTS

2-person | 4-person

• All-Purpose Flour 1	1 pkg (2 tbsp)	2 pkg (4 tbsp)
• Pizza Dough 1	1 pkg (280 g)	2 pkg (560 g)
• Yellow Zucchini	227 g	454 g
• Grape Tomatoes	1 pkg (113 g)	2 pkg (227 g)
• Green Onions	4	8
• Garlic	1 pkg (10 g)	2 pkg (20 g)
• Spring Mix	1 pkg (56 g)	2 pkg (113 g)
• Lemon	1	2
• Bocconcini 2	1 pkg (100 g)	2 pkg (200 g)
• Corn Kernels	1 pkg (113 g)	2 pkg (227 g)
• Honey	1 pkg (1 tbsp)	2 pkg (2 tbsp)

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- | | |
|------------------------|----------------------|
| 0 Seafood/Fruit de Mer | 5 Tree Nut/Noix |
| 1 Wheat/Blé | 6 Mustard/Moutarde |
| 2 Milk/Lait | 7 Peanut/Cacahuète |
| 3 Egg/Oeuf | 8 Sesame/Sésame |
| 4 Soy/Soja | 9 Sulphites/Sulfites |

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 160°F.

START STRONG

Preheat the oven to **425°F** (to bake the flatbread) and remove the pizza dough from the fridge. Start prepping when the oven comes up to temperature!



1 ROLL DOUGH

Sprinkle some **flour** on your counter. Using a rolling pin, roll out the **dough** into a rough 9x10-inch rectangle. Place it on a parchment-lined baking sheet and prick all over with a fork. Bake in the centre of the oven until lightly golden, 15 min. (If you're making pizza for 4 people, use 2 baking sheets to make 2 pizzas.)



4 FINISH CRUST

In a small bowl, stir the **garlic** with a drizzle of **oil**. When the **crust** is lightly golden-brown, brush the **minced garlic oil** over the crust and continue baking until the garlic is golden-brown, 4-5 min.



2 PREP

Meanwhile, **wash and dry all produce. Laver et sécher tous les aliments.** Cut the **zucchini** in half lengthwise, then into ¼-inch slices. Quarter the **tomatoes**. Cut the **green onions** into 1-inch pieces. Mince or grate the **garlic**. Juice the **lemon(s)**. Tear the **bocconcini** into smaller pieces.



5 MAKE DRESSING

Meanwhile, in a medium bowl, whisk together the **honey**, **2 tbsp lemon juice** (double for 4 people), and a drizzle of **oil**. Season with **salt** and **pepper**. Set aside. Toss in the **spring mix** and **tomatoes**.



3 COOK VEGGIES

Heat a large non-stick pan over medium-high heat. Add the **zucchini** to the dry pan. Cook, stirring occasionally, until golden-brown, 8-10 min. (If your pan is small, you may need to do this in batches.) Season with **salt** and **pepper**. Transfer to a plate. Add the **corn** and **green onions**. Cook, stirring, until golden-brown, 1-2 min. Transfer to the same plate.



6 FINISH AND SERVE

When the **crust** is finished baking, top with the **bocconcini** and **veggies**. Return to the oven and bake until the cheese melts, 5-6 min. Slice the **pizza** into smaller pieces and serve with the **salad** on the side.

PERFECT TIMING!

This side dish shows off in-season tomatoes.