

## Spring Burrata Pizza



Servings:

**4 - 6**

Prep Time:

**10 minutes**

Cook Time:

**25 minutes**

### Ingredients

- 1 package **Dave's Pizza Dough**
- 3 tbsp **Olive Oil**
- 6 oz **Baby Bella Mushrooms**, sliced
- ½ bunch **Asparagus**, trimmed and cut into 1 inch pieces
- ¼ tsp **Red Pepper Flakes**
- -- **Salt & Pepper to Taste**
- ¼ cup **Fresh Basil**, chiffonade
- 3 cloves **Garlic**, minced
- 1 cup **Shredded Mozzarella Cheese**
- 2 tbsp **Grated Parmesan Cheese**
- 6 oz **Belgioioso Burrata Filling**
- 2 cups **Arugula**
- 3 tbsp **Sundried**

### Method of Preparation

#### Step 1

Preheat oven to 375°F.

Add 1 tbsp olive oil to a skillet over medium heat. Cook mushrooms and asparagus until soft. Season with salt, pepper, and crushed red pepper flakes. Remove from heat.

#### Step 2

Lightly flour your work space. Roll out dough to desired thickness.

Grease a baking pan and place dough onto pan.

#### Step 3

Brush remaining olive oil onto dough. Top with basil, minced garlic, parmesan cheese and mozzarella cheese.

Top with cooked vegetables. Spoon burrata filling over pizza.

#### Step 4

Bake for 25 minutes or until the crust is golden brown and the cheese is melted.

Meanwhile, toss the arugula with sundried tomatoes, reserved oil, salt and pepper.

#### Step 5

**Tomatoes**, diced

Remove pizza from the oven and top with arugula.

- 1 tbsp **Reserved Oil from Sundried Tomatoes**

Drizzle with balsamic glaze!

- -- **Salt & Pepper to Taste**

- 2 tbsp **Balsamic Glaze**

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