



Mushroom and Field Green Pizza

Ingredients

- 1 basic pizza dough recipe prepared
- 1 cup grated Parmesan Cheese
- 2 cups of Chanterelle mushrooms
- 2 cups Enochi mushrooms
- 2 cups other wild mushrooms
- 4 tablespoons olive oil
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 6 cups Wild Field Greens or Spring mix Salad Greens
- 1/2 cup Italian Salad Dressing

Directions

1. Preheat your Westinghouse Pizza Express with pizza stone to 450°F.
2. On a floured surface roll out pizza dough into a 10 or 12 inch round. Form and edge or Crust around outer edge all the way around about 1 inch high and 1 inch thick. Set aside for 10-15 minutes to let rise.
3. Wash mushrooms, leaving stems intact. Heat a large skillet with 2 tablespoons of olive oil. Toss in mushrooms, add salt and pepper and cover for 7-10 minutes to quickly soften the mushrooms. then remove from pan and place into a large 4 quart bowl.
4. With a pastry brush coat dough on a pizza stone, add 2 tablespoons of olive oil and bake at 400°F for 15-20 minute until brown and crisp. Remove, sprinkle with Parmesan cheese and place back in oven for 3-4 minutes until the cheese browns and melts. Remove from oven and let cool for 5 minutes.
5. In the large 4 quart bowl with mushrooms, add the field greens and toss with salad dressing to coat evenly. Carefully spread the salad and mushroom mixture onto pizza dough and serve.

