

7 Grain Pizza with Mushrooms & Smoked Bocconcini

Prep Time: 10 minutes

Bake Time: 20-25 minutes

Oven Temp: Preheat to 425°F

1 ball (400 g) **Ontario Natural 7 Grain Pizza Dough**

½ jar (450 mL) pizza sauce

3 cups Blue Oyster and Shiitake mushrooms

3-5 smoked bocconcini balls

4-5 slices smoked cheese

3 cloves fresh garlic

½ cup chopped chives

¼ cup chopped raw parsley

Sea salt and cracked pepper

Sunflower oil

INGREDIENT PREPARATION

Thaw **Ontario Natural 7 Grain Pizza dough**.

Roll out to desired size - larger for thin crust.

Slice mushrooms. Peel and slice garlic.

Slice both cheeses. Set aside.

Fry and season mushrooms in sunflower oil with sea salt and cracked pepper.

ASSEMBLY

Spread pizza sauce 1" away from edges of dough. Place a few slices of the two cheeses together in a few areas of the pizza. Sprinkle on the chives. Spread out the sliced mushrooms. Toss on the garlic. Add the remaining slices of cheese.

Add a bit more cracked pepper and a drizzle of sunflower oil, if you like, and place on the bottom rack of the oven to bake. Bake for 20 minutes. Garnish with parsley before serving.



Recipe and food styling by
Stacey Fokas, Freshalicious.



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