



SALAD TOPPED PIZZA

Makes 4 servings | Serving size: 2 slices

PREP TIME

5 min

COOK TIME

10 min

TOTAL TIME

15 min

Have you ever tried pizza topped with greens? I'm not talking five wilted spinach leaves...I mean an actual mini salad on top of your pizza! If not, you have to try it! Greens add so much fresh flavor and texture to pizza.



Ingredients

- 1 pre-cooked, thin, whole grain pizza crust
- 3 tomatoes, sliced
- ½ cup green onions, chopped
- 1 cup part-skim mozzarella cheese, shredded
- 4 cups spring mix salad
- 2 tablespoons Creamy Balsamic Vinaigrette

Creamy Balsamic Vinaigrette

- 2 tablespoons balsamic vinegar
- 1 tablespoon freshly squeezed lemon juice
- 1 teaspoon Dijon mustard
- ⅓ cup olive oil
- 1 clove garlic, pressed
- ½ teaspoon sugar
- 2 tablespoons fat-free Greek yogurt

Directions

1. Add all dressing ingredients to a small bowl or cup and blend with an immersion blender, using the whip attachment.
2. Top pizza crust with tomatoes, green onions, and cheese.
3. Bake at 400°F for 10 minutes until cheese melts and the crust gets crispy.
4. Toss the salad and vinaigrette together.
5. Sprinkle salad mixture on top of the pizza.