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| |  | | --- | | Watermelon Radish Pizza  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  This recipe makes use of Riverside’s farm-fresh watermelon radishes.  **Ingredients**   * 1 recipe whole wheat pizza dough (see below) * ½ teaspoon oregano * 2 - 3 tablespoons fresh pesto * 1 **watermelon** **radish**, thinly sliced * 4 - 5 slices fresh buffalo mozzarella * 3 cups of mixed greens (I used mixed greens with edible flowers) * ½ cup part skim shredded mozzarella cheese * fresh basil for garnish   **Directions**   1. Preheat oven to 425F. 2. Prepare a 9 x 13 baking pan by greasing it with butter. 3. Stretch the pizza dough onto the pan. Spread pesto sauce over the dough, sprinkle with oregano and top with sliced watermelon radish. Place buffalo mozzarella over the top of the pizza dough. Sprinkle 1½ cups of the mixed greens over the buffalo mozzarella, then sprinkle with the shredded mozzarella. 4. Bake for 20 -24 minutes or until crust is nicely browned underneath and around the edges. 5. Remove pizza from the oven and top with remaining 1½ cups of mixed greens and fresh basil. Slice and serve hot.     Photo and recipe: Debi / [Simply Beautiful Eating](http://simplybeautifuleating.com/2017/03/06/whole-wheat-pizza-with-watermelon-radish/) | |
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