

Stracciatella Grilled Pizza by Violet

Prep: 5 min. | Cook: 5 min. | Total: 10 min. | Serves: 2

A creamy, spicy pie from Violet.



Ingredients:

- 10 oz. Pizza dough
- ¼ cup Calabro Stracciatella
- ¼ cup Spring pea shoots
- 1-2 Radishes, sliced thin
- 2 tsp. Blank Slate Szechuan Chili Oil

Directions:

1. Grill pizza dough on both sides, 2-3 minutes, until grill marks are present.
2. Toss pea shoots with Szechuan Chili Oil.
3. Top pizza with dollops of stracciatella, pea shoots, and radishes.
4. Drizzle additional Szechuan chili oil for an extra kick (optional) and enjoy!