



GARLIC SCAPE PIZZA

You can substitute mozzarella for the feta and can also add any of your other favorite veggies!

INGREDIENTS

- 1 pizza crust (home-made or store bought)
- 8-10 fresh garlic scapes, tips on
- 1 C crumbled feta
- ½ C grated parmesan cheese
- 1-2 tsp olive oil and/or scape pesto for crust
- cherry tomatoes - halved



INSTRUCTIONS

Preheat oven to 450F

1. Saute garlic scapes in olive oil until glistening and slightly browned. Remove from heat
2. Spread olive oil and/or scape pesto over pizza crust. Sprinkle with feta cheese. Position garlic scapes on pizza, distributing evenly. Place cherry tomatoes on pizza. Sprinkle with parmesan cheese.
3. Bake until pizza is browning, about 12-15 minutes.
4. Remove from oven, let stand 3-5 minutes before cutting.