

PIZZA SALAD

(inspired by [Katie Lee's recipe](#))

pizza dough (I used 1/4 of my [default recipe](#))

olive oil, grated Parmigiano, Herbes de provence for crust)

dressing:

1/4 cup sherry vinegar or red wine vinegar

2 tablespoons chopped sun-dried tomatoes

1/2 teaspoon dried oregano

1 tsp honey

1/4 cup olive oil

salt and pepper to taste

For the salad:

arugula

mozzarella pearls

tomatoes

black olives

avocados

For the dressing: In a blender, combine the vinegar, sun-dried tomatoes, oregano, and sugar. Pulse to combine. With the motor running, drizzle in the olive oil. Season to taste with salt and pepper.

For the pizza-cracker base: Heat the oven to 425 degrees F. Drizzle 1 tablespoon olive oil on a rimmed baking sheet. Use a pastry brush to evenly coat the baking sheet with the oil. Stretch the pizza dough to cover the baking sheet (I used a 9 x 13 size). Drizzle more olive oil on top and use a pastry brush to spread the oil evenly on the dough. Sprinkle with the cheese and Herbes de Provence. Bake until golden brown, about 12 minutes. Remove from the oven and let cool until just warm or room temperature on the baking sheet.

Assemble the salad over the pizza and drizzle the dressing all over. Toss is gently and wait about 15 minutes to serve it.