

Roasted Red Pepper and Smoked Mozzarella Pizza



Ingredients:

1/3 - 1/2 lb. ground beef
2-3 garlic cloves, minced
1 onion, thinly sliced
1 tsp. fresh thyme
1/2 cup red pepper - roasted, cleaned and thinly sliced
1 1/2 cup smoked mozzarella - shredded
1-2 cup fresh arugula - garnished after cooking
1 pizza dough - homemade or any store bought
crust - rolled to 12-14 inches
Olive oil



Preparation:

Heat grill on high heat or oven to 500 degrees with pizza stone inside. Cook onion in 1-2 T of olive oil over medium low heat for 20 minutes or until caramelized, add salt and pepper. Add fresh thyme at end.

Cook ground beef in 1 T olive oil over medium heat for 3 minutes then add 1 crushed garlic clove, salt and pepper, continue cooking until browned - drained and set aside in bowl.

Char pepper over open flame and put in plastic bag for 5 minutes to loosen skin, then peel and cut.

Add flour or corn meal to your pan or pizza peel to ensure your crust doesn't stick. Brush about 1 T of olive oil over crust, add 1 crushed garlic clove. Now add shredded cheese evenly, ground beef, onions and peppers. Bake on pizza stone until cheese is melted and sides are crispy brown 4-8 minutes. Serve pizza with fresh arugula and a drizzle of olive oil.