

Summer Squash & Cherry Tomato Pizza

From EatingWell.com

Ingredients

4 whole baby or 1 medium zucchini, halved lengthwise
1 pint cherry tomatoes
2 tablespoons tomato paste
8 fresh basil leaves
2 teaspoons minced fresh oregano
1/4 teaspoon salt
1/2 teaspoon freshly ground pepper
Yellow cornmeal, for dusting
1 pound Easy Whole-Wheat Pizza Dough (recipe follows), or other prepared dough
4 ounces fresh mozzarella cheese, thinly sliced
1 medium yellow bell pepper, diced
3 tablespoons grated Parmesan cheese

Directions

Preheat grill to medium-high. (For charcoal grilling or an oven variation, see below.)

Grill zucchini until marked and softened, about 4 minutes. Thinly slice. Reduce heat to low.

Process tomatoes, tomato paste, basil, oregano, salt and pepper in a food processor until smooth, scraping down the sides as needed.

Sprinkle cornmeal onto a pizza peel or large baking sheet. Roll out the dough (see Tip) and transfer it to the prepared peel or baking sheet, making sure the underside of the dough is completely coated with cornmeal.

Slide the crust onto the grill rack; close the lid. Cook until lightly browned, 3 to 4 minutes.

Using a large spatula, flip the crust. Spread the tomato mixture on the crust, leaving a 1-inch border.

Quickly top with mozzarella, bell pepper and the zucchini. Sprinkle on Parmesan.

Close the lid again and grill until the cheese has melted and the bottom of the crust has browned, about 8 minutes