

Deep Dish Veggie Pizza – Traeger Grills

When it comes to pizza, I have to be honest, I could easily eat pizza for every meal. Today we take our deep-dish pizza to some new levels after a visit to the olive bar at our local grocery store. The roasted vegetables had me drooling so much that I thought “hey, it’s time for some wood fired veggie pizza fun”.

Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: Makes 1 Pizza (serves 6-8)

Prep time: 10 Minutes

Cook time: 30 - 45 Minutes (Depending on desired doneness)

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
3 tbsp	Oil, Canola / Olive Blend	
16 oz	Pizza Dough, Fresh not frozen	
4-6 fl oz	Pizza Sauce	
1 ½ cup	Cheese, Mozzarella, Shredded	Use whole milk cheese
6 ea	Mushrooms, Roasted	Sliced
3 tbsp	Olive Tapenade	
12 cloves	Garlic, Roasted	
4 ea	Pepper, Peppadew	Sliced
10 slices	Tomato, Roasted	Sliced
4 ea	Artichoke Hearts	Quartered
2 ea	Burrata, Fresh	Sliced
GARNISH		
Taste	Cheese, Parmesan	Shredded
10 leaves	Basil, Fresh	Hand torn
10 leaves	Oregano, Fresh	Hand Picked

Preparation Directions:

Remove pizza dough from the fridge 1-2 hours prior to pizza making
Keep covered and allow to reach room temperature

Load Traeger with Reserve Blend Pellets
Set Traeger to 450° and Ignite
Allow Traeger to reach temp

Add oil to 12" Lodge Cast Iron Skillet and fully coat pan bottom
Stretch pizza dough and place into the cast iron skillet
Push dough up the side and allow dough to stick to the side of the cast iron pan

Add the Sauce and spread to cover the bottom
Add the Mozzarella cheese
Add the sliced Mushrooms and sprinkle on to cover pizza
Add the olive tapenade and spread out
Add The garlic and arrange to cover
Add the sliced peppadew peppers
Add the roasted tomato slices
Add the Artichoke hearts
Last add the sliced burrata and arrange

Load pizza into 450° Traeger and close the lid
Cook for 20 Minutes before checking
Check pizza to see doneness – look for water from vegetables, check dough doneness
Adjust temp lower if overcooking
Continue to cook for another 10 minutes and check doneness again
If dough is done, pizza is done
If there is water on the surface from the veggies, adjust grill temp to 500° and cook in 5 minute increments until desired doneness.

Using heat proof gloves, remove the cast iron skillet and bring into the kitchen
Top with parmesan cheese and fresh basil and oregano
Let rest for 3 minutes
Slice and serve

Shopping List:

Traeger Ironwood 885	Ace SKU 8030462
Traeger Reserve Blend Pellets	Ace SKU 8015887
Lodge 12" Cast Iron Skillet	Ace SKU 6102982