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

### *Measure* ***Ingredient Prep Notes***

### 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