



Arugula Pizza with Lemon Honey Vinaigrette. Recipe by Melissa Roberts

Ingredients:

1 lb store bought pizza dough, thawed if frozen
All purpose flour for dusting
1 Tbsp. fresh lemon juice
1 Tbsp. extra virgin olive oil plus more (about 2 tsp.) for brushing dough
1 Tbsp. plus 1 tsp. honey
½ tsp. kosher salt
3 oz (about 6 cups) arugula
4 oz fresh goat cheese
Small handful fresh chives
Freshly ground black pepper

Directions:

Prepare gas grill for cooking over moderate heat. Lightly oil rack. Preheat burners on high, covered, 5 minutes, then reduce to medium.

Meanwhile, in a bowl, whisk together lemon juice, 1 tsp. honey and salt until salt dissolves, then add oil whisking until combined.

Dust dough with flour, then transfer to a lightly floured work surface. Pat dough evenly with your fingers and stretch into an 11 inch round, re-flouring fingers if necessary (If dough is uncooperative and keeps stretching back, leave it alone for a few minutes to rest.) Slide dough onto a large baking sheet and brush top with about 2 tsp. olive oil.

Slide dough from baking sheet onto the middle of grill rack (if it doesn't come off sheet easily simply pick it up and place it on grill). Grill crust, covered, until underside is golden brown, about 2 minutes. Flip over with tongs and grill 2 minutes more. Transfer crust with tongs to a cutting board.

Toss arugula with vinaigrette and arrange over crust. Crumble goat cheese over salad and using scissors, snip some fresh chives on top. Drizzle remaining 1 Tbsp. honey over and top with a healthy grind of black pepper. Cut into slices and serve immediately.