

## Pizza with Arugula, Ricotta and Red Grapes

### Ingredients

8 oz refrigerated pizza dough, halved  
1 cup ricotta cheese  
2 cups arugula  
1 cup red grapes, sliced in half  
¼ cup pine nuts  
Zest of one lemon



### Directions

1. Heat a grill pan over medium-high heat and preheat oven to 400.
2. Flatten and stretch each half of dough into 12" oblong or rectangle. Lay dough into bottom of hot grill pan and cook until it stiffens, 1 to 2 minutes, flip and cook 1 to 2 minutes more. Repeat with second crust.
3. Transfer crusts to a baking sheet and spread ricotta on top. Bake until ricotta melts slightly, about 6 minutes.
4. Remove from oven and top with arugula, grapes, pine nuts and lemon zest. Cut into squares and serve warm.