

Spring Onion Pizzas

Pizza dough

Cornmeal, for sprinkling

6 to 10 thin
spring onions or
scallions, sliced into
vertical strips

Balsamic vinegar,
for drizzling

1 tablespoon extra-
virgin olive oil

½ garlic clove, minced



SERVES 4

Recipe excerpted from *The Love & Lemons Cookbook: An Apple-to-Zucchini Celebration of Impromptu Cooking* by arrangement with Avery Books (Jeanine Donofrio, 2016).

(Fold along the line)

(continued from the front)

1 (8-ounce) ball
fresh mozzarella
cheese, sliced

1 cup finely chopped
herbs (a mix of basil,
parsley, and tarragon)

Pinches of red
pepper flakes

1. Preheat the oven to 450°F.

2. On a lightly floured flat surface, divide the dough into 2 balls, and roll each into a 10-inch oval shape. Add flour as needed to prevent sticking. Place the pizzas on a baking sheet sprinkled with cornmeal.

3. On a plate, toss the spring onions with a drizzle of balsamic vinegar. In a small bowl, mix the olive oil with the minced garlic, and brush onto the dough. Top the pizza dough with the mozzarella slices and spring onion strips.

4. Bake for 10 to 12 minutes, or until the onions are soft and the pizza crust is golden brown.

5. Top the pizzas with the chopped herbs and a few pinches of red pepper flakes.