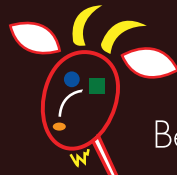


Goat Cheese & Asparagus Pizza



Belle Chèvre

Ingredients:

- 6 asparagus spears, trimmed, halved lengthwise, cut into 1 1/2-inch pieces
- 3 tablespoons extra-virgin olive oil from oil in Belle Chèvre's Tuscan Chèvre
- 1 pizza crust
- 4 oz Belle Chèvre Tuscan Chèvre
- 3 tablespoons chopped fresh marjoram
- 1/4 teaspoon dried crushed red pepper

Preparation:

Preheat oven to 400°F. Toss asparagus with oil in medium bowl to coat. Unroll pizza dough on baking sheet, forming 9x12-inch rectangle. Spoon sundried tomatoes over dough, leaving 3/4-inch plain border. Scatter asparagus with oil over tomatoes. Bake pizza 7 minutes. Remove from oven. Crumble goat cheese over pizza. Sprinkle with marjoram and crushed pepper. Bake until crust is golden around edges, about 9 minutes longer.