

K's Kitchen: Making pizza the easy way

By Kathryn Reed

I'm lazy when it comes to making pizza. I never make my own dough and I want as few ingredients as possible, but lots of flavor.

A homemade crust is going to make any pizza taste better. This is one of those occasions where my time is more important.

The tomatoes, squash, basil and garlic are at farmers' markets.

I grated the squash just enough to use the color of both.

This left the flesh part. I ended up getting two recipes out of all of these ingredients. I chopped up the squash, threw in the extra tomatoes, tossed them lightly with olive oil in a pan, then added garlic, the left over ricotta, some chopped basil and put all of that over pasta with feta.



Zucchini-Ricotta Pizza

1 pint cherry tomatoes, halved

1 T canola oil

$\frac{3}{4}$ C part-skim ricotta cheese

3 T basil, chopped (or more)

2 T 1% milk

4 garlic gloves, minced

1 medium zucchini, grated

1 yellow crookneck squash, grated

$\frac{1}{2}$ C feta, crumbled

Pizza dough

Combine tomatoes and oil, then place on foil-lined baking sheet. Bake at 500 degrees for 7 minutes.

Combine ricotta, basil, milk and garlic. Spread on dough. Put tomatoes on cheese, then add grated squash. Top with feta. Bake at 500 degrees for 10-15 minutes.