

5 Ingredient Fuel

1. Easy White Pizza

PREP TIME: 10min
COOK TIME: 30min
SERVES: 4 servings

Ingredients

Garlic-flavoured olive oil
1 (1-pound) ball frozen pizza dough, thawed and at room temperature
3 cups shredded mozzarella cheese
1/2 cup whole milk ricotta
Kosher salt and freshly ground black pepper
2 teaspoons chopped fresh oregano leaves, plus more for garnish

Directions

Special equipment: 14-inch round pizza pan

Preheat the oven to 400 degrees F. Adjust the oven rack to the lower third of the oven.

Brush the pizza pan with oil. On a work surface, using your hands, press the pizza dough into a large flat disk and transfer it to the greased pan. Using your fingers, press the dough out until it has stretched to the perimeter of the pan. Create a dough "lip" around the outer edges of the pan. Brush the entire surface of the dough lightly with garlic oil and pierce the bottom of the crust all over with a fork, to prevent bubbling.

Evenly spread the mozzarella over the crust. Using 2 spoons, dollop teaspoon-sized mounds of ricotta evenly over the mozzarella. Season with salt and pepper, to taste, and evenly sprinkle the chopped oregano over the top.

Bake in the lower third of the oven until the crust is golden brown and cheese is bubbly and browning on top, 25 to 30 minutes. Cool on the pan for 10 minutes before garnishing with additional oregano and slicing into 8 pieces.

Cook's Note: Try buying fresh pizza dough from your local pizzeria; just be sure to let it sit out at room temperature for a few minutes, as warmer dough is easier to work with.

2. Caesar Salad with "Crusty" Croutons

PREP TIME: 10min

COOK TIME: 10min

SERVES: 4 servings

Ingredients

1/2 cup garlic-flavoured olive oil, divided, plus more as needed

1/2 cup grated Parmesan, divided, plus more as desired

4 ounces frozen pizza crust, thawed

1/2 lemon, juiced

1 medium head romaine, chopped, rinsed, and dried

Kosher salt and freshly ground black pepper

Directions

Put 1/4 cup of oil in a medium skillet over medium-high heat and heat until hot but not smoking. Add 1/4 cup of the cheese to a medium bowl and set aside.

Brush a work surface with a little oil and press the dough into a rectangle about 1/4-inch thick. Cut the dough into thin strips, about 1/4-inch wide. When the oil is hot, using kitchen scissors, carefully hold the dough strips, 2 at a time, over the pan and snip off 1/4-inch pieces, letting them gently fall into the hot oil (this may take several batches). Shallow-fry the dough pieces, tossing frequently with a slotted spoon, Chinese strainer or tongs, until golden brown, 3 to 4 minutes. Transfer the croutons to the bowl with the cheese and toss to coat. Continue frying and dredging the dough in the cheese until all the dough is used.

When ready to serve, add the romaine to a large bowl, drizzle with lemon juice and add the remaining 1/4 cup oil. Season with salt and pepper, to taste and toss well to evenly coat the lettuce. Add the remaining 1/4 cup of cheese and the croutons and toss well until combined.

Transfer to a serving platter and top with additional cheese, if desired.

3. Mini Strawberry Mascarpone Tarts

PREP TIME: 10min

COOK TIME: 25min

SERVES: 12 Mini Tarts

Ingredients

8 ounces frozen pizza dough, thawed
1/2 cup sugar, plus 1 tablespoon
1/2 teaspoon kosher salt
1/4 cup balsamic vinegar
8 large strawberries, hulled and finely diced
4 ounces mascarpone cheese, whipped

Directions

Special equipment: 3-inch round cookie cutter

Preheat the oven to 400 degrees F. Line a baking sheet with a silicone baking mat or parchment paper.

In a small bowl add 1/2 cup of sugar and the salt. Stir to combine and pour about half of it evenly onto a work surface. With your hands, press the dough into the sugar and roll out into a flat disk, about 1/2-inch thick. Sprinkle the remaining 1/2 of the sugar evenly over the top of the dough and press it a few times to adhere. With a rolling pin, roll the dough into a thickness of about 1/8-inch, turning and flipping as you roll to incorporate the sugar into the dough and to keep it from sticking to the surface. With a 3-inch round cutter, cut out 12 dough rounds and arrange them on the lined baking sheet. Transfer to the oven and bake until crisp and golden, 20 to 25 minutes. Remove from the oven and cool the crisp rounds completely on the pan.

Meanwhile, pour the balsamic vinegar into a small saucepan and bring it to a simmer over medium-high heat. Simmer until thick and syrupy, about 4 minutes; it should still swirl in the pan. If too thick, simply add about a teaspoon of balsamic, stir, and remove from the heat.

Put the strawberries in a small bowl and sprinkle them with 1 tablespoon of sugar. Let them stand until juicy, 5 to 10 minutes. To assemble the tarts, spread about 2 teaspoons mascarpone on each crisp dough round with a spoon or small offset spatula. Using a spoon to drain any excess liquid, put about 1 tablespoon of diced strawberries on the top of each tart. Drizzle a little balsamic syrup over the tarts and serve immediately.

Cook's Note: The sugared dough scraps can be tossed with cinnamon and baked in the 400 degree F oven until browned and crisp as a treat for the little ones. Leftover strawberries or balsamic syrup are delicious over ice cream!