

# Grilled Arugula, Mushroom, and Black Olive Pizza

Serves  
**2**

## INGREDIENTS

- + 1 whole wheat pizza crusts
- + 16 oz combination of chopped shitake, portabello, or other mushrooms
- + 6 oz arugula
- + 1 3.8 oz can black olives
- + 1 minced garlic clove
- + 2 tbsp olive oil
- + parmesan cheese
- + lemon juice

## DIRECTIONS

- 1** Pre-heat grill.
- 2** Saute garlic and mushrooms in olive oil, just long enough to brown the garlic (about 3 min). Remove mushrooms and reserve the oil.
- 3** Toss arugula in lemon juice.
- 4** Place pizza crusts on pre-heated grill long enough to brown crust, then remove from heat.
- 5** Brush browned side of crusts with reserved oil, then layer on arugula, mushrooms, and black olives.
- 6** Add freshly grated parmesan cheese and return pizzas to grill and close lid or cover.
- 7** Grill until bottom of crust reaches desired doneness (approx. 5 min).