Grilled Arugula, Mushroom, and Black Olive Pizza

**INGREDIENTS**

+ 1 whole wheat pizza crusts
+ 16 oz combination of chopped shiitake, portabelllo, 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).