

Garlic-Chili Oil & Smoked Oyster Pizza



Garlic-Chili Oil and Smoked Oyster Pizza

CA
OR
WA

Ingredients

Garlic Oil

Scant $\frac{1}{4}$ cup extra virgin olive oil
2 garlic cloves, thinly sliced or grated
 $\frac{1}{4}$ teaspoon dried oregano
 $\frac{1}{4}$ teaspoon red pepper flakes
 $\frac{1}{4}$ teaspoon salt
Black pepper

Pizza

1 serving pizza dough
 $\frac{1}{2}$ ball fresh mozzarella, sliced

? cup parmesan, finely grated
3-oz can of high-quality smoked oysters
1½ cups bitter greens (e.g. arugula, frisée)
1 teaspoon vinegar, or squeeze of lemon juice
Olive oil

Garlic Oil

Heat the olive oil over medium-low heat and add the garlic. Cook until golden, but careful not to let it burn. Swirl the spices into the oil and take off the heat. Pour the oil into a bowl and mix in the salt and a good grind of black pepper.

Pizza

Preheat the oven to 500°F. Oil a baking sheet and stretch dough out to the edges, taking care not to push all the air out of the dough.

Coat the dough with a thin layer of garlic oil. You'll probably have some extra; reserve at least 1 tablespoon. Add the mozzarella, smoked oysters, and parmesan. Pop it in the oven.

While the pizza is cooking, dress the greens with 1 tablespoon of the reserved garlic oil and vinegar/lemon juice.

Cook until the pizza is bubbling and golden.

Let cool slightly, cut, then top with dressed greens.