

Asparagus Pizza

- * 1 package (1/4 ounce) active dry yeast
- * 1/2 cup warm water (105-115° F)
- * 1 1/2 cups bread flour
- * 1/2 teaspoon salt
- * 2 1/2 tablespoons vegetable oil, divided
- * 1 garlic clove, minced
- * 1 cup shredded mozzarella cheese
- * 1 cup shredded sharp cheddar cheese
- * 1/4 cup parmesan cheese
- * 1 pound, 4 ounces fresh Michigan asparagus cut into 1-inch pieces and steamed, or 1 can (14.5 ounces) Michigan asparagus cuts and tips, drained
- * 1/3 cup sliced fresh mushrooms
- * 1/2 cup sliced cherry tomatoes
- * 2 tablespoons sliced green onions
- * 1/4 teaspoon salt
- * 1/8 teaspoon white pepper
- * 1/4 teaspoon tarragon

Dissolve yeast in warm water. Let stand about 5 minutes or until mixture is bubbly. In food processor bowl, using metal blade, combine flour, salt and 2 tablespoons of the oil. Gradually add yeast mixture, processing about 30 seconds or until dough forms ball. Place dough on greased 12-inch pizza pan. Cover with waxed paper and let rest 10 minutes. Using palm of hand, shape dough into crust on bottom and 1/2-inch up sides of pan. Spread remaining 1/2 tablespoon oil over dough. Sprinkle evenly with garlic and cheeses. Place vegetables on top of cheese and sprinkle with seasonings. Bake at 450° F about 18 minutes or until crust is golden brown. Serve hot.