



## " Pizza Partners "

This combination of herbs works well in any Italian dish, but there's no better comfort food than a homemade pizza! We make it a Friday night treat as often as possible. Try our suggested toppings on the back, then start experimenting. And check out our Web site if you need an herby pizza dough recipe!

***Grower's Note:*** *Your potted herbs are meant to be enjoyed on a windowsill in or near the kitchen, where they are most likely to get used in cooking! If you prefer that they grow in your garden or you want the higher yield that a larger container may bring, feel free to transplant. We recommend waiting until the second week of June to transplant outdoors because most herbs are heat-loving. Whether your herbs stay indoors temporarily or permanently, you can harvest up to one- or two-thirds of the plant at a time for use in the kitchen.*

## **Spring Garden Pizza**

Heat olive oil in a skillet over medium heat. Dice 3 medium carrots and a medium onion, then add to skillet with salt and pepper to taste. Cook until veggies are lightly browned. Stir in 2 tablespoons water and continue cooking until veggies are tender. Add a medium-size bunch of coarsely chopped dark leafy greens, such as chard, kale, or spinach. Cook and stir until greens wilt.

Top pizza dough with spaghetti sauce, the veggie mixture, and shredded mozzarella and parmesan. Sprinkle chopped basil, oregano, and thyme over the top and bake according to the dough instructions. Later, try different seasonal veggies!

**SunKiSS Gardens**

**For more recipes and other information,  
visit us at [www.sunkissgardens.com](http://www.sunkissgardens.com)**

