



# White Zucchini and Corn Pizza Recipe

## Introduction

If you're searching for a delicious and unique pizza recipe to spice up your dinner routine, look no further than this White Zucchini Corn Pizza. Packed with fresh flavors and wholesome ingredients, it brings together the delicate taste of zucchini, sweet corn, and rich cheeses on a perfectly baked crust. This recipe is not only a treat for the taste buds but also a vibrant addition to your dinner table.

## Ingredients

- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 3 cloves garlic, minced
- 2 zucchini, cut into 1/4-inch thick rounds
- 1/2 cup corn kernels (frozen, canned, or roasted)
- 1 teaspoon Italian seasoning
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup yellow cornmeal
- 1 (13.8-ounce) can refrigerated classic pizza crust
- 8 (1-ounce) slices fresh mozzarella cheese
- 1 cup ricotta cheese
- 2 tablespoons chopped fresh chives
- 1/4 teaspoon crushed red pepper flakes

## Prep Time

15 minutes

## Cook Time

15-20 minutes

## Total Time

30-35 minutes

## Yield

Serves 4

Enjoy your homemade White Zucchini Corn Pizza!

## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Set your oven to 450°F (232°C). Lightly coat a baking sheet or pizza pan with olive oil.

### Step 2: Prepare the Toppings

In a large skillet over medium heat, melt the butter. Add the minced garlic and sauté until fragrant, about 1-2 minutes.

### Step 3: Cook the Vegetables

Add the zucchini rounds, corn kernels, and Italian seasoning to the skillet. Cook, stirring occasionally, until the zucchini are tender, approximately 3-4 minutes. Season with salt and pepper to taste.

See also [Pumpkin Spice Cake with Cream Cheese Frosting](#)

### Step 4: Prepare the Crust

On a surface sprinkled with cornmeal, roll out the pizza dough into a 12-inch-diameter round. Transfer the rolled-out dough to the prepared baking sheet or pizza pan.

**Step 5: Assemble the Pizza**

Place the fresh mozzarella slices evenly over the pizza dough. Add dollops of ricotta cheese on top. Spread the cooked zucchini and corn mixture over the cheeses.

**Step 6: Bake**

Place the assembled pizza into the preheated oven and bake for 15-20 minutes, or until the crust is golden brown and the cheeses have melted.

**Step 7: Garnish and Serve**

Once baked, remove the pizza from the oven. Garnish with chopped fresh chives and a sprinkle of crushed red pepper flakes, if desired. Serve immediately.

## Notes

**Tip for Best Results**

Ensure that the zucchini is cut evenly to promote consistent cooking.

**Serving Suggestions**

Pair the pizza with a fresh salad or a light vinaigrette for a complete meal.

**Storage Instructions**

Leftover pizza can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in an oven or microwave before serving.





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## Cook techniques

### Sautéing

This technique is used to cook the minced garlic and zucchini. Sautéing helps to release the flavors and aromas of the ingredients quickly without overcooking them. It's done over medium heat with a small amount of fat, such as butter.

### Rolling Out Dough

Rolling out pizza dough involves using a rolling pin or your hands to flatten the dough into an even circle. This ensures that the crust cooks

uniformly and achieves a desirable texture.

See also [Easiest Eggless Chocolate Cake](#)

### **Layering Ingredients**

When assembling the pizza, it's important to layer the ingredients properly. Start with a base of fresh mozzarella, followed by dollops of ricotta, and then spread the sautéed vegetables on top. This ensures that the toppings are evenly distributed and the flavors meld during baking.

### **Baking**

Baking the pizza in a preheated oven is crucial for achieving a crispy crust and melting the cheese properly. High temperatures (450°F) allow for quick cooking that helps to achieve a golden brown crust.

### **Garnishing**

Garnishing the pizza with fresh chives and red pepper flakes enhances both the presentation and flavor. Fresh herbs add a burst of freshness, while red pepper flakes provide a touch of heat.

## **FAQ**

### **Can I use different types of cheese?**

Yes, you can substitute different types of cheese such as provolone, cheddar, or feta, depending on your preference.

### **Can I make this pizza gluten-free?**

Yes, use a gluten-free pizza crust instead of the standard refrigerated

pizza dough.

**How do I store leftovers?**

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the oven for the best texture.

**Can I add other vegetables?**

Absolutely! Feel free to add other vegetables like bell peppers, mushrooms, or spinach to customize the pizza to your liking.

**Is it necessary to use fresh mozzarella?**

While fresh mozzarella adds great flavor and texture, you can also use shredded mozzarella if that's what you have on hand.

## Conclusion

This White Zucchini Corn Pizza is a delightful combination of fresh vegetables and creamy cheeses, delivering vibrant flavors in every bite. The use of zucchini and corn adds a seasonal touch while providing a satisfying texture that complements the crispy pizza crust. Pair this dish with a fresh salad for a complete meal, and enjoy the taste of summer!

See also [Chocolate Mug Cake](#)

**Vegetarian Pesto Pizza**

Top a pizza crust with homemade or store-bought pesto, fresh mozzarella, cherry tomatoes, and arugula for a vibrant vegetarian option.

**Mushroom and Spinach Alfredo Pizza**

Spread a mixture of Alfredo sauce on the crust, and top with sautéed mushrooms, fresh spinach, and mozzarella cheese for a rich and creamy pizza experience.

**Caprese Pizza**

Layer fresh mozzarella, slices of ripe tomatoes, and basil leaves on a crust, drizzling with balsamic glaze for a colorful and refreshing twist.

**BBQ Chicken Pizza**

Combine cooked shredded chicken with BBQ sauce, red onions, and cheddar cheese for a savory and tangy pizza perfect for a casual dinner.

**Pumpkin and Goat Cheese Pizza**

Spread pumpkin puree on the crust, sprinkle with goat cheese, caramelized onions, and a hint of sage for a unique autumn-inspired treat.





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