

# Farmers Pizza

FROM TWISTED RIVER FARM

## You'll need:

- your preferred pizza crust:homemade, frozen, store-bought, etc
- handful of Twisted River Micro-blend
- 4 oz. soft goat cheese, crumbled
- 1/4 c. chopped pecans
- 2/3 c. shaved Parmesan
- 2 Tbsp. fresh sage, finely chopped (dried works, too)
- 2 Tbsp. honey (local preferred!!)

## start by:

- Prepare your dough/crust and cook accordingly (grilling it adds awesome flavor)
- add the crumbled goat cheese and pecans and top with Parmesan. cook for 4-6 minutes, or until the crust is cooked through and the cheese is melted.
- Top with the fresh sage and drizzle with honey adding the micro-greens last.  
Serve immediately.



Serves:

Prep time:

Cook time:

