

Garden Pizza.

A pizza that starts in the garden.

The last step of growing something is eating it. You grew the arugula — here's the pizza it belongs on. Simple, healthy dough the kids mix and roll themselves, a few good toppings, and a big handful of your own greens on top. Everything's on these six pages. Print one and cook it together.



Made by _____

Date _____

WHAT YOU NEED

Ingredients & tools.

Makes two small pizzas — one per pair of hands.

THE DOUGH

1¼ c whole wheat flour

1¼ c all-purpose flour

1 packet instant yeast 2¼ tsp

1 c warm water

1 tbsp olive oil

1 tsp honey

¾ tsp salt

ON TOP

Pizza sauce a jar

Prosciutto a few slices

Your own arugula a big handful

Fresh mozzarella torn, a handful

Olive oil + lemon to finish

TOOLS

- A big mixing bowl
- A baking sheet or pizza stone
- Small rolling pins — one per kid
- Parchment paper

A couple of shopping notes. Those little kid-size rolling pins are the whole fun of it — we found ours at Walmart, but they're easy to find online too. Any jar of pizza sauce works; we like the one from Sprouts.

Kid jobs: measuring and pouring, kneading the dough, rolling the crusts, spreading the sauce, and scattering the arugula at the end.

STEP ONE

Make the dough.

About fifteen minutes of hands-on, then let it rise.

☐ **one**

Wake the yeast.

Stir the yeast and honey into the warm water. Wait about 5 minutes, until it looks foamy on top.

☐ **two**

Mix the dry.

Whisk both flours and the salt together in a big bowl. **Kid job: measure and pour.**

☐ **three**

Bring it together.

Pour in the yeast water and the olive oil. Stir, then knead about 5 minutes until it's smooth and springy. **Kid job: knead.**

☐ **four**

Let it rise.

Cover the bowl and leave it somewhere warm for 45–60 minutes, until it's doubled in size.

☐ **five**

Divide.

Punch it down and cut it in two — one ball for each small pizza.

Short on time? Even a 20-minute rest bakes up fine — a little denser, still good. Rising longer just makes it lighter and airier.

STEP TWO

Build & bake.

Prosciutto goes on before the oven. Arugula goes on after.

☐ **one**

Heat the oven.

As hot as it goes — 475 to 500°F. Let it fully heat, with the tray inside if you have a stone.

☐ **two**

Roll it out.

Flour the counter. Each kid rolls a ball into a small round with their pin — thin bakes crispest. **Kid job.**

☐ **three**

Sauce it.

A spoonful, spread in a spiral, and leave a bare border for the crust.

☐ **four**

Lay the prosciutto.

Tear it up and scatter it on — it crisps like bacon as it bakes. Tear the mozzarella over it too.

☐ **five**

Bake.

10–12 minutes, until the edges are golden and the bottom is crisp.

☐ **six**

Top with your arugula.

A big handful on the hot pizza, then a drizzle of olive oil and a squeeze of lemon. **Kid job.** Eat right away.

From your box to your table.

DREAM IT UP

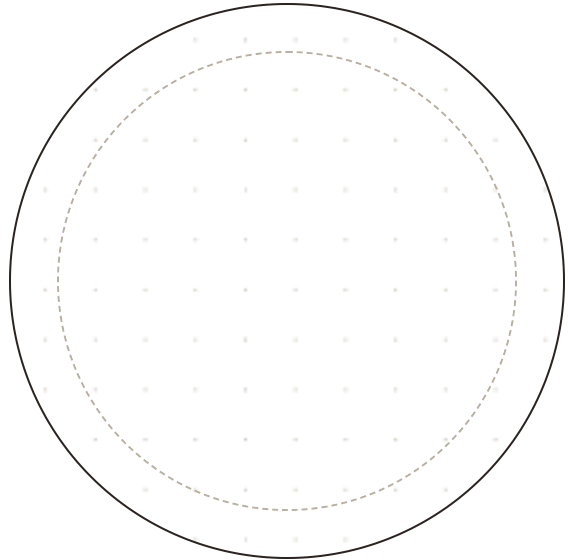
Picture it, then make it happen.

We pictured this pizza, grew the arugula for it, and made it real. Now it's your turn.



what we pictured — then made.

DRAW YOURS



MAKE IT HAPPEN

My pizza will have _____

What I'll grow for it _____

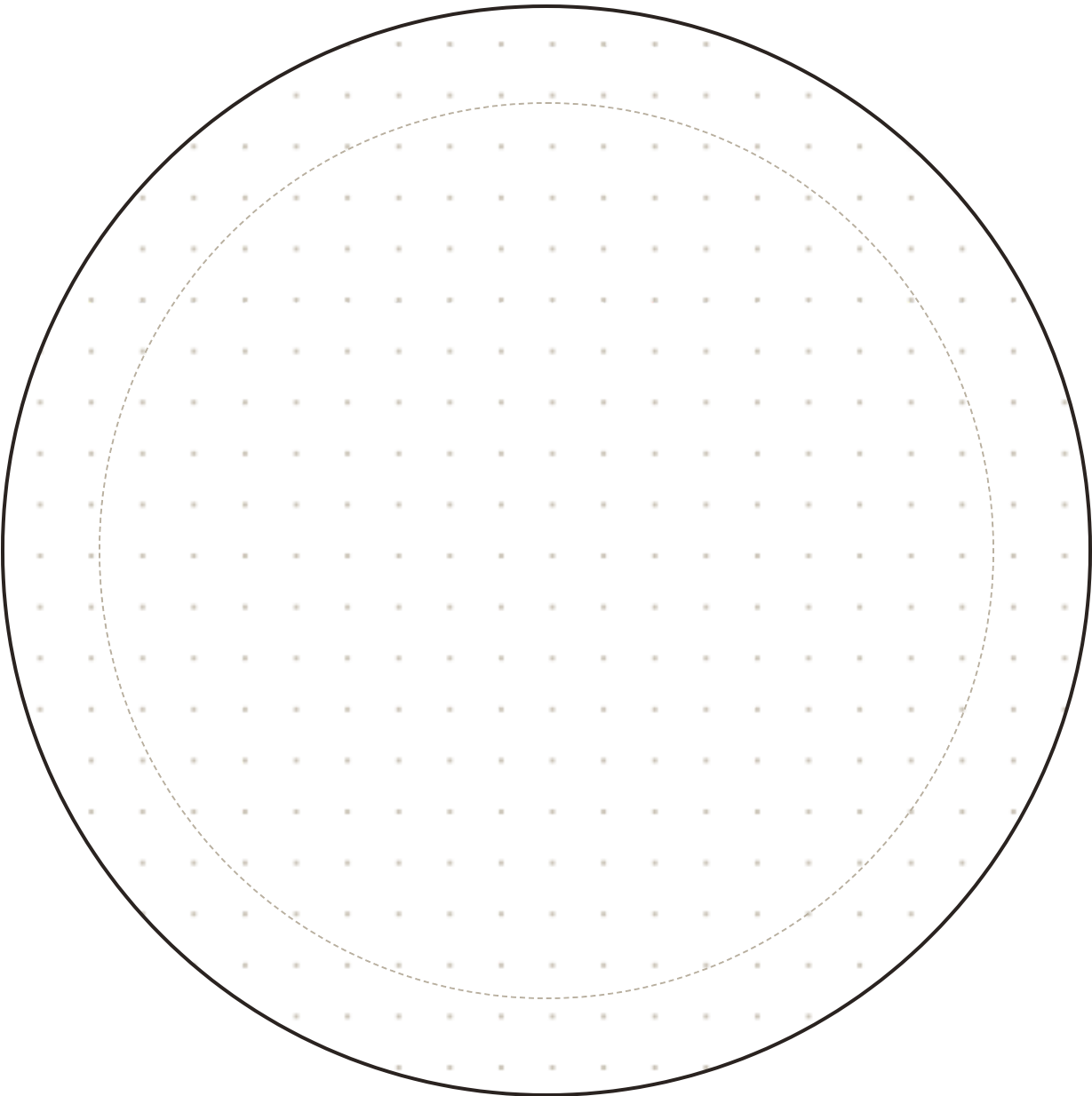
I'll make it on _____

Picture it. Grow it. Make it.

YOUR TURN

Build your pizza.

Draw everything you want on top — sauce, cheese, your own greens, whatever you dream up.



Pizza name _____

Chef _____