



30 MINUTES OR LESS
ONE-PAN

gochujang margherita pizza

PREP TIME 15 minutes • COOK TIME 15 minutes • TOTAL TIME 30 minutes • SERVES 4

This pizza shocks everyone I serve it to—but in a good way. I use gochujang as the base, which is a Korean chili paste you can find online and in Asian markets. It adds a spicy, sweet, tangy taste that's just delectable. No one quite knows what the flavor is because it's softened a bit from all the cheese on top—but they definitely know it's yummy. Lots of cherry tomatoes and basil complete this perfect twist on a classic margherita! It's fun to make in the summer when the farmers' markets and gardens are bursting.

$\frac{3}{4}$ cup cherry tomatoes
2 garlic cloves, finely
chopped or grated
1 medium shallot, sliced
 $\frac{1}{4}$ cup extra-virgin olive oil
1 tablespoon fish sauce
1 teaspoon dried oregano

1 teaspoon honey, plus
more for serving
Fine pink Himalayan salt and
freshly ground black pepper
Crushed red pepper flakes
Flour, for dusting

$\frac{1}{2}$ pound pizza dough,
at room temperature
2 tablespoons gochujang
1 cup shredded Gouda cheese
1 cup shredded
mozzarella cheese
6 to 8 fresh basil leaves

1. Preheat the oven to 450°F. Line a baking sheet with parchment paper.
2. In a medium bowl, combine the tomatoes, garlic, shallot, olive oil, fish sauce, oregano, and honey. Season with salt, black pepper, and red pepper flakes and toss gently to coat.
3. On a lightly floured work surface, roll out the dough to $\frac{1}{4}$ -inch thickness. Carefully transfer the dough to the prepared baking sheet.
4. Spread the gochujang evenly over the dough, leaving a 1-inch border. Spoon the tomato mixture over the gochujang, then scatter the Gouda and mozzarella over the top.
5. Bake until the crust is golden and the cheese is bubbling, about 15 minutes. Top with the basil leaves, slice, and serve with honey.