

DIVINA®

Garden PIZZA



MEDITERRANEAN

Garden Pizza

Discover the delicious tastes of the Mediterranean with this easy-to-prepare, flavor-packed pizza composed primarily of authentic imported antipasto ingredients found at the Olive Bar.

INGREDIENTS 1 pie (8-12 slices)

- 1 cup DIVINA Roasted Tomatoes, drained (½ cup oil reserved and set aside)
- 4 cloves Garlic, minced
- 1 ball Pizza Dough, prepared
- 4 pieces Cannone Long-Stem Artichokes, sliced
- ½ cup DIVINA Pitted Kalamata Olives, sliced
- ½ cup DIVINA Roasted Peppers, strips
- ½ cup Feta Cheese, crumbled
- Basil, chiffonade (finely sliced strips) for garnish

PREPARATION

1. Allow pizza dough to come to room temperature.
2. Preheat oven to 400° F.
3. Roll out dough on a floured surface to desired thickness and transfer to a 15 x 10-inch baking sheet.
4. Combine minced garlic with reserved oil from roasted tomatoes and spread half of mixture evenly over dough using a pastry brush.
5. Bake for 10-15 minutes or until top begins to brown.
6. Remove partially-cooked dough to arrange toppings.
7. Top with roasted tomatoes, artichokes, olives, roasted pepper strips, and feta cheese. Drizzle remaining oil/garlic mixture over top.
8. Bake for 10-15 minutes or until crust is browned and top is evenly heated through.
9. Garnish with basil, slice into wedges, and enjoy!