Pizza

Dean and Aileen Stansel

Makes: 2 Medium Pizzas or 4 individual Pizzas

Ingredients:

- Angelic Flatzza Flatbread Pizza Crust (comes in pack of 2 at Sprouts or a pack of 4 individual pizzas) or homemade flatbread (see recipe)
- Olive Oil
- Any toppings you want: sliced Roma tomatoes, roasted red peppers, crushed garlic, mushrooms, olives, basil, thinly sliced purple onions, roasted eggplant, artichoke hearts, sundried tomatoes, salt and pepper, etc.
- 2-year old aged parmesan cheese

Directions: This is how we do it.

1. Spray light layer of olive oil over pizza crust and rub over all the crust.
2. Cover with thinly sliced Roma tomatoes (this will be your sauce).
3. Layer with sliced roasted red peppers next.
4. Make a coarsely chopped tamponade with crushed garlic (2-3 cloves, don't use too much, it can overpower) roasted mushrooms (8 oz pack) and about 15 olives (any type) by pulsing in food processor. Layer over pizza. This will make enough to spread on both pizzas.
5. Layer thinly sliced red onions and chopped basil next.
6. And anything else you want: artichoke hearts, roasted eggplant; sun dried tomatoes, etc.
7. Last, cover with thin layer of shredded cheese, if desired, and fresh ground salt and pepper.
8. Bake at 400°F until cheese melts and is toasted (about 15 minutes). Pizza should be heated through and crust just crisp on edges.