

# Greek Pizza

*with Kalamata Olives, Feta & Pea Tips*

For this recipe, we're making a gourmet pizza with plenty of Mediterranean flair. The combination of tangy, crumbly feta, piquant red onion and satisfyingly briny Kalamata olives (named for their native city in southern Greece) deliciously captures the bold, bright flavors of Greek cuisine. We're also adding fresh oregano and a seasonal touch of lightly dressed pea tips, or the deeply flavorful leaves of the plant. (Before stretching out your dough, be sure to let it come to room temperature, so that it becomes pliable and easier to stretch.)



## Ingredients

- 1 Pound Plain Pizza Dough
- ½ Pound Fresh Mozzarella Cheese
- 1 8-Ounce Can Tomato Sauce
- 2 Cloves Garlic
- 2 Ounces Pea Tips
- 1 Red Onion
- 1 Bunch Oregano

## Knick Knacks

- 1 Ounce Kalamata Olives
- ¼ Cup Crumbled Feta Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

**Makes:** 3 servings | **Calories:** about 740 per serving  
**Prep Time:** 10 minutes | **Cook Time:** 30–40 minutes



1



### Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Remove the dough from the refrigerator to bring to room temperature. Peel and mince the garlic. Tear the mozzarella cheese into small pieces. Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop the olives. Peel, halve and thinly slice the onion. Roughly chop the pea tips. Pick the oregano leaves off the stems; discard the stems.

2



### Make the sauce:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **tomato sauce**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until slightly thickened. Remove from heat and season with salt and pepper to taste.

3



### Prepare the dough & add the sauce:

Lightly oil a sheet pan. On a clean, dry work surface, using your hands, gently stretch the **dough** to a ¼-inch thickness. (If the dough is resistant, let rest for 5 minutes.) Carefully transfer to the prepared sheet pan; rub the dough into the pan to coat the bottom in oil. Evenly spread the **sauce** onto the dough, leaving a 1-inch border around the edges.

4



### Assemble & bake the pizza:

Evenly top the sauce with the **mozzarella cheese**, **olives**, **feta cheese** and as much of the **onion** as you'd like (you may have extra onion); season with salt and pepper. Bake, rotating the sheet pan halfway through, 16 to 18 minutes, or until the mozzarella cheese has melted and the crust is golden brown. Remove from the oven and let stand for 2 minutes before serving.

5



### Dress the pea tips:

While the pizza bakes, place the **pea tips** in a bowl. Drizzle with olive oil and toss to coat; season with salt and pepper to taste.

6



### Finish & serve your dish:

Just before serving, evenly top the **baked pizza** with the **dressed pea tips** and **oregano**. Divide ⅔ of the finished pizza between 2 dishes (you will have extra pizza). Enjoy!