

Goat Cheese Antipasta Pizza

Artichoke hearts, cured olives, peppers, onion and goat cheese.

Yield: (1) 12" pizza

Ingredients

- 1 12" Pizza crust, pre-baked
- 6 oz. Allegro Classic Italian Pizza Sauce
- 2 oz. Artichokes hearts, sliced into eighths
- 1 oz. Cured olives, pitted and sliced
- ½ oz. Green peppers, julienne
- ½ oz. Red peppers, julienne
- ½ oz. Yellow peppers, julienne
- ½ oz. Onion, julienne
- 6 oz. Goat cheese, large crumbles

Directions

1. Place pizza crust on work surface and evenly coat with Classic Italian Sauce to within ¼" of edge.
2. Top pizza with artichokes, olives, peppers and onions, spreading evenly over surface.
3. Top with the large crumbles of goat cheese.
4. Place in oven for 8 to 10 minutes at 425° F until completely hot.
5. Cut into wedges and serve.