

Meatless

ROASTED CHERRY TOMATO PIZZA

Makes: 1 pizza (10-12 inch)

Time: 20 minutes

Plan Ahead: Make Pizza dough ahead. Pre-heat oven to 500°.

1 pizza dough ball, Tucson Sun recipe page 133

½ to ¾ pounds cherry tomatoes

1½ Tablespoons olive oil

Coarse salt

Fresh ground black pepper

Olive oil

⅓ cup fresh Parmesan cheese, grated

⅓ cup fresh Mozzarella cheese, diced

Fresh basil or fresh oregano

1. Place the tomatoes on a large baking sheet. Brush all over with olive oil. Generously sprinkle with the coarse salt and fresh ground black pepper. Shake the pan so that the tomatoes roll around so they are covered on all sides with the olive oil, salt and pepper. Place in the oven at 400° and roast for 10-12 min.
2. Roll out the pizza dough very thin. Place the dough on an oiled pizza pan or baking sheet. Or, on a pizza peel with a little flour and cornmeal to move pizza to a stone or tile. Brush olive oil over the entire pizza.
3. Sprinkle on the Parmesan cheese. Scatter the cherry tomatoes, juice and all on the dough. Place the diced mozzarella cheese evenly around.
4. Bake in a 500° oven for 6-8 min. on bottom oven rack until crisp. Garnish with basil or oregano if desired.

*This is delicious!
The first time I ever ate roasted tomatoes, we were in Rome.
Roasting the tomatoes is key here.
If you are not a tomato lover you will be now. Tomato is a fruit, did you know that? Think of this pizza being roasted fruit! It's that good! Enjoy.*

**FRIDAY
PIZZA NIGHT**

