

Artichoke Zucchini Focaccia

Author: Phillis Carey

Carolyn T's
Main Cookbook

Servings: 8



Description: Really easy using Trader Joe's raw pizza dough.

1. Preheat oven to 450.
2. Stretch (or roll out) the raw pizza dough on a Silpat-lined rimmed baking sheet, to about 8x12 inches.
3. Spread with artichoke pesto and sprinkle with Mozzarella. Scatter the zucchini and red onion over the cheese and sprinkle with Parmesan and oregano.
4. Bake for 15-18 minutes or until cheese is melted and crust is crisp and edges are turning a golden brown. Cut lengthwise, then across in rectangular strips. Serve hot.

1 package raw pizza dough from Trader Joe's

1/2 cup artichoke lemon pesto from Trader Joe's

2 cups Mozzarella cheese, grated

1 cup zucchini slices, sliced very thin

1/2 cup red onion, very thinly sliced

1/2 cup Parmigiano-Reggiano cheese, grated [or Pecorino]

1 teaspoon dried oregano, crushed between your palms

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 99 Calories; 7g Fat (63.5% calories from fat); 7g Protein; 3g Carbohydrate; 1g Dietary Fiber; 25mg Cholesterol; 120mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1 Fat.