



## GREEK PIZZA

Rich's Oven Rising Sheeted Pizza dough topped with artichoke pesto, roasted red peppers, black olives and more create this version of a Greek pizza.

**Yield:** 1 16" Pizza

## INGREDIENTS

- 1/4 C Artichoke pesto
- 2 tbsp. Red onion thinly sliced
- 1 **RICH'S** 16" Fresh 'n Ready Oven Rising Sheeted Pizza Dough, 20 29.5-Oz (#03604)
- 1 C Mozzarella shredded
- 1/2 C Prepared alfredo sauce
- 2 tbsp. Red Pepper, roasted sliced
- 1 tbsp. Black olives, sliced
- 2 tbsp. Crumbled Feta Cheese
- 1 tbsp. Olive Oil for brushing the crust



## DIRECTIONS

- 1 Brush edges of oven rising sheeted dough with olive oil.
- 2 Mix together the artichoke pesto and prepared alfredo sauce. Leaving a one inch gap for the crust, spread mixture evenly over the crust.
- 3 Top with mozzarella, and continue with red onion, olives, and red pepper. Finish with the feta.
- 4 Bake at 425 until pizza is golden and cheese is bubbly. Remove from oven and let rest for 2 minutes. Slice and enjoy.