

Zorba's Pizza

Yield: 1 Pizza
Sauce Yield: 13 cups (52 pizzas)

Ingredients

Zorba's Pizza Sauce:

SAN BENITO® EXTRA HEAVY
PIZZA SAUCE WITH BASIL
Olive Oil
Garlic (minced)
White Wine
Fresh Oregano (chopped) or
Dry Whole Oregano
Lemon Juice
Salt
Sugar

Zorba's Pizza:

Frozen Bread Dough or
1 (10") pizza crust
Zorba's Pizza Sauce
Olive Oil
Onion (sliced)
Red Pepper (sliced)
Marinated artichoke hearts
(sliced)
Kalamata Olives (pitted and
quartered)
Feta Cheese (crumbled)
Dried Oregano

Weights/Measure

1 (#10) can
1 cup
4 tablespoons
1-1/2 cups
1-1/2 cups or
1/2 cup
1/4 cup
1-1/2 teaspoons
1-1/2 tablespoons

1 (6-oz.) loaf or
10" crust
2 oz. (1/4 cup)
1 tablespoon
1/2 medium
1 medium

1/2 cup

14 olives
6 ounces
1/4 teaspoon

Method for Sauce:

In a stockpot, sauté garlic in olive oil. Add pizza sauce, wine, oregano, lemon juice, salt and sugar. Cover; simmer 30 minutes.

Method for Pizza:

Thaw and proof frozen bread dough according to package directions.

Preheat oven to 450 F. Preheat a baking stone or sprinkle a baking sheet with 1 teaspoon cornmeal. Roll dough into a 10-inch circle.

Place dough or pizza crust on baking stone or baking sheet. Spread with Pizza Sauce.

In a large skillet, sauté onion and red pepper in olive oil just until vegetables are well coated and slightly softened. Add artichoke hearts; toss. Turn vegetables onto pizza. Place olives and Feta cheese on pizza. Sprinkle with oregano.

Bake in preheated oven 12 to 15 minutes.

