## Zorba's Pizza

**Ingredients**

**Zorba's Pizza Sauce:**
- SAN BENTO® EXTRA HEAVY PIZZA SAUCE WITH BASIL
- Olive Oil
- Garlic (minced)
- White Wine
- Fresh Oregano (chopped) or Dry Whole Oregano
- Lemon Juice
- Salt
- Sugar

**Weights/Measure:**
- 1 (#10) can
- 1 cup
- 4 tablespoons
- 1-1/2 cups
- 1-1/2 teaspoons

**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

**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 on 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.