

## AEGEAN ITALIAN PIZZA

Makes one 14-inch pizza

1 tbsp. olive oil  
2 tbsp. garlic, minced  
1 1/4 lb. fresh or canned tomatoes, diced and drained  
1 14-inch pizza dough  
4 oz. feta cheese, crumbled  
1/2 cup red onion, thinly sliced  
1/2 cup black olives, pitted and sliced  
4 oz. part-skim mozzarella cheese, shredded  
1/2 cup roasted red bell pepper, cut into narrow strips  
Fresh oregano and fresh garlic, minced, for garnish

Heat oil over medium heat; sauté garlic for 1 minute, or until lightly browned. Add tomatoes. Simmer over medium-high heat for 10 to 15 minutes, until sauce is reduced and very thick. Place pizza dough on a lightly oiled pan. Prick dough with a fork every 1/2 inch. Spread sauce over the dough. Top with feta, red onion, olives, mozzarella and bell pepper strips. Lightly garnish with oregano and garlic. Bake at 450°F for 10-12 minutes, or until crust is browned and cheese is melted.

**BOLLA®**

LIVE PASSIONATELY, DRINK RESPONSIBLY.®  
Imported by Brown-Forman Beverages, Louisville, KY ©2007