

## Artichoke Hearts - Broccoli - Tomatoes - Mini Peppers - Olives

### Toppings

1. Dough recipe of choice, 7 oz
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Fresh Mozzarella Cheese, 3 oz
4. Tomato Sauce, 3 oz.
5. Marinated Artichoke Heart wedges, 1 ½ oz
6. Broccoli florets, 1 ½ oz
7. Grilled Yellow Mini Pepper slices, 1 oz
8. Grape Tomatoes, 7
9. Pitted Kalamata Olives, 9
10. Fontina Cheese, 1 oz
11. Basil Sprig garnish



### Assembly

1. Form dough into 10 inch round
2. Spread GHO to cover round
3. Spread Mozzarella over GHO
4. Spread Sauce over Cheese
5. Place Artichoke wedges
6. Place Broccoli florets
7. Place Pepper slices
8. Place Tomatoes
9. Place Olives
10. Sprinkle Fontina over toppings
11. Garnish with Basil Sprig

Bake 12-15 minutes at 450 F until bread golden brown and cheese bubbling.

