

## Fresh Heirloom Tomato Pizza



YIELD: 6 TO 8 SERVINGS

**1 prepared pizza crust**

**2 to 3 tablespoons olive oil, divided**

**1 teaspoon minced garlic**

**Black pepper, to taste**

**1 pound boneless, skinless chicken breast**

**¼ cup minced fresh basil**

**1 teaspoon minced fresh oregano**

**2 to 3 multicolored heirloom tomatoes**

**¼ medium-size red onion**

**¼ medium-size red, green, purple, orange, or yellow bell pepper**

**1 pound mozzarella or provolone cheese, shredded**

**¼ to ½ cup grated parmigiano-reggiano cheese**

❖ Place the crust on a pizza pan or baking sheet.

Combine 1 tablespoon olive oil and the garlic in a small bowl. Add pepper to taste. Let stand for a few minutes.

Heat the remaining olive oil in a small skillet. Cut the chicken breast into ½- to 1-inch pieces, and place in the skillet. Cook until the chicken begins to turn white, then add the basil and oregano and continue cooking 10 to 15 minutes or until the chicken is cooked through.

Brush the olive oil and garlic mixture on the pizza crust with a pastry brush. Slice the tomatoes and place on top of the oiled crust. Sprinkle with a little basil, if desired. Add onion and pepper. Add the cooked chicken, and cover with the cheeses.

Bake according to pizza crust package instructions (usually 15 to 20 minutes at 375°F to 400°F).

### HEIRLOOM: HEIRLOOM TOMATOES

Tomatoes rank as America's number one home-garden crop year after year. They are prized by seed savers and heirloom zealots, and they continually captivate home gardeners. No fruit has the favorable notoriety attained by the tasty, juicy heirloom tomato. Why? In contrast to the pale, bland, and insipid hybrids found in the supermarket, heirloom tomatoes exist in a wild array of shapes and colors, and their earthy flavors range from spicy to sweet to tangy. In addition, their enchant-



ing histories are detailed in books dedicated to the subject. With names such as Boxcar Willie, Cherokee Chocolate, Jefferson Giant, Mortgage Lifter, Orange Strawberry, and Plum Lemon, among countless others, it's not difficult to imagine the rainbow of sizes, shapes, colors, and flavors present in heirloom-variety tomatoes. Such tomatoes are guilty of enticing even the most timid gardeners into experimenting with heirlooms simply because they are so exciting.

