



Italian Vegetables and Cheese Pizza

Make your own pizza. This colorful pizza uses fresh tomatoes in place of sauce. Add olives and chopped peppercini peppers for extra zest

When you live in the country, you get pretty handy at satisfying your cravings for your favorite restaurant food with home-cooked versions--after all, you can't call for pizza delivery or run down to the corner for Thai food.

But, you'll probably find that doing it yourself makes it even better.

Pizzas are an easy introduction to reproducing restaurant favorites at home, but they also lend themselves to all kinds of creativity, so don't stop with the recipes below.

Experiment with toppings, and you'll soon find a personal favorite that beats delivery hands-down!

Ingredients

12- to 14-inch pizza crust, unbaked
1 small or one-half large eggplant
1 small Italian squash or zucchini
½ cup red bell pepper, chopped
½ cup white onion, chopped
2 T. olive oil
3 to 4 medium tomatoes, sliced 1/8-inch thick
1 T. chopped fresh garlic
4 T. combined chopped fresh oregano, basil and rosemary
½ tsp. salt
2 oz. goat cheese
4 oz. feta cheese, crumbled

Preparation

Preheat the oven to 450 degrees F.

Peel and remove ends from eggplant. Cut into 1-inch-square cubes. Toss with 1 tablespoon salt, and set aside to let the salt draw out the liquid. After 30 minutes, drain off liquid and squeeze eggplant chunks dry.

Meanwhile, prepare the remaining ingredients. For the Italian squash, remove ends, slice in half lengthwise, then slice halves in 1/8-inch slices.

Heat the olive oil over medium-high heat in a heavy-bottomed skillet. Add eggplant, Italian squash, pepper and onion; sauté just until vegetables begin to soften. Set aside.

Arrange the sliced tomatoes in a single layer on the crust. Sprinkle with garlic, herbs, and salt. Bake for 10 to 12 minutes until tomatoes are soft. Lightly mash tomatoes with a fork, then top with sautéed vegetables and goat and feta cheeses. Bake until cheese is lightly browned, about 20 to 25 minutes.

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