

## Roasted Tomato and Chicken Pizza

Chef Jerry Strange, Harper's Restaurant, Louisville, KY

<u>Ingredient</u>	<u>Quantity</u>
Fully ripened fresh Florida tomatoes	2-1/2 pounds
Balsamic vinegar	2 tablespoons
Extra virgin olive oil	1 tablespoon
Italian seasoning	1/2 teaspoon
Salt	1/2 teaspoon
Ground black pepper	1/4 teaspoon
Pizza dough	8 ounces
Shredded mozzarella cheese	1/2 cup
Grilled boneless chicken breast, sliced	8 ounces
Sliced kalamata olives	1/4 cup
Sliced pepperoni	1/4 cup
Shredded fontina cheese	1/4 cup

1. Preheat oven to 300°F. Cut each tomato in 8 wedges. In a bowl, toss tomato wedges, vinegar, oil, Italian seasoning, salt and pepper. Arrange in a single layer on a shallow pan. Bake until tomatoes lose most of their moisture, about 2 hours.
2. Roll pizza dough into a 14-inch circle; place on a pizza pan.
3. Sprinkle dough with mozzarella cheese. Top with chicken, olives, pepperoni and fontina. Arrange tomatoes on top.
4. Preheat oven to 450°F. Bake pizza until crust is crisp and brown, about 15 minutes. Cut into 6 wedges.

YIELD: 1 pizza (14 inches)