



*Ingredients* (Serves 4):

450 g (1 pound) pizza dough

½ jar Stonewall Kitchen Artichoke & Caper Relish

80 ml (1/3 cup) oil packed sun-dried tomatoes, Sliced

½ yellow bell pepper, 6 mm x 7.5 cm (¼" x 3") sliced

60 ml (¼ cup) Kalamata olives, pitted and sliced

*(continued on reverse)*

*l'art de cuisiner*

# STARK & WHYTE

## *Artichoke Pizza*

### *Method*

1. Preheat oven to 260 °C (500 °F).
2. Roll or pat dough on a lightly oiled baking sheet to desired thickness.
3. Spread Artichoke & Caper Relish over dough. Sprinkle sun-dried tomatoes, bell peppers, Kalamata olives, and red onion over the sauce. Sprinkle cheese over vegetables. Top with grilled chicken if desired.
4. Bake for 15-25 minutes until the crust is crispy and golden and the cheese is melted.

60 ml (¼ cup) red onion, sliced

115 g (4 oz.) Feta or Fontina Cheeses,  
crumbled or shredded

225 g (8 oz.) buffalo Mozzarella cheese,  
Sliced

Grilled chicken, sliced (optional)



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