

Antipasto Pizza

We love pizza at our house, but I get tired of the heavy, fatty, old fashioned pepperoni. On the other hand, I love a good antipasto salad. And then it hit me – make a pizza with the ingredients you find in antipasto! And so I did.

Antipasto Pizza



The Lazy Gastronome

The only catch – it has more than 10 ingredients (it has 11).
It's worth the extra ingredient though!

What you need:

- 1 package refrigerator pizza dough
- $\frac{1}{4}$ cup olive oil
- 2 large cloves of garlic
- 1 cup chopped fresh basil
- 2 ripe red tomatoes, sliced
- $\frac{1}{2}$ onion, sliced
- 1 6.5-oz jar of marinated artichoke hearts, cut into thin strips
- 4-5 pepperoncini peppers, sliced
- 8-10 kalamata olives, sliced
- 4 oz fresh mozzarella, sliced
- 3-5 oz Italian style cured meats (like pepperoni, salami, prosciutto, coppa, sopressata, etc. – I used dry cured salami and pepperoni)

How to Do it:

Using a garlic press, crush the garlic into the olive oil and let it sit at least 15 minutes.

Preheat a pizza stone in a 425 degree oven.



Prepare all the toppings.

Open the dough and spread it out on the stone, moving it around into a round shape. You have to move quickly because the hot stone will start to cook the dough and you may get

some fat spots.

Brush the olive oil and the garlic on the dough, making sure all the outside edges are well covered.



Start the layers with half the basil, then the vegetables, cheese, meats and the rest of the basil.



Bake in the 425 degree oven for 15-20 minutes. The edges will be good and brown and the middle should be firm.

Remove from the oven and allow to cool for 15 minutes.

Slice and enjoy!!



Serves 4

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Below are some of the items we used to create this recipe!

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