

## Roasted Garlic & Fresh Tomato Pizza

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 1 hour

Serves: 5 to 6

**CChints:** Refrigerated pizza crust dough is a great time saver in the kitchen. If you want, you can substitute a prebaked pizza crust. If you do, you will skip the 8 minutes of cooking the pizza dough before assembling the pizza.

To get the smell of garlic off of your hands, wash them and then rub them on a piece of stainless steel like your sink or a large pot. It sounds odd but it does work.



Roasted Garlic:

1 whole head of garlic

1-1/2 teaspoons olive oil

Dash of salt

1 teaspoon water

Pizza:

1 teaspoon olive oil

1/3 cup red onion, thinly sliced and chopped

1 refrigerated pizza crust dough, we like thin crust

5 ounce container reduced fat part-skim ricotta cheese

1/2 cup part-skim mozzarella cheese or Pizza blend, shredded

1/2 cup fresh Parmesan cheese, shredded, divided

3/4 cup fresh basil, julian sliced, divided

2 cups (9 ounces, 5 or 6 tomatoes) fresh Plum tomatoes, sliced 1/4 inch thick

1/2 cup sun-dried tomatoes, dices

Optional, side salad of your choice plus a few more tomatoes for the salad

Preheat oven to 400 F. Rub the bulb gently to get off any loose papery covering, but do not remove it. Use a very sharp knife to cut off enough of the roots so the bulb will almost sit flat, but do not cut into the cloves. Slice about 1/4 inch off the tops of the cloves to reveal the garlic inside. Work along the sides to cut off the tips of any shorter cloves.

Tear off a piece of foil about 7 inches wide. Put the bulb in the center and let it sit in the water. Sprinkle the open tips and the bulb with the oil, salt and pepper. Bring the edges of the foil up to meet in the center and close it tight. Bake for 30 minutes and then remove it from the oven and set aside.

During this time you can get the rest of the pizza ready. Tear a piece of foil to line your baking pan and turn the edges up on all sides of the foil to make an edge. Spray the foil with cooking spray and spread the chopped red onions on it. Bake in the oven for 10 minutes on the top rack of your oven. Turn the oven to broil. Broil the onions on for 2-3 minutes until they turn slightly brown. Turn the oven back to bake at 400 F and remove the onions from the oven and transfer them to a bowl and set aside. Throw away the foil and set the pan aside to cool if this is the same one you are going to use for the pizza dough.

Combine ricotta, mozzarella and 1/4 cup of the parmesan cheeses and all the basil except for 1/8 cup. Set the 1/8 cup aside to add on top at the very end. Blend well. When the garlic is done, separate the gloves and squeeze to get the pulp out of the skins. One way to get the smell of garlic off of your hands is to wash them and rub them on a piece of stainless steel;

your sink or another item. Throw away the skins, mash the pulp and blend it into the cheese mixture.

Locate your nonstick cookie sheet that has 1/2 inch tall sides. Gently unroll the pizza dough onto the pan, pressing to the desired thickness. Turn up the edges of the dough on all 4 sides. Prick the bottom in 4 areas with a fork. This will keep the dough from forming bubbles as it cooks. Bake for 7 minutes and cool for 4 minutes. It's important to let it cool before you add the cheese. Spread the cheese mixture over the dough up to about 1/2 inch from the dough edge. Arrange the tomato slices over the cheese. Sprinkle the sun-dried tomatoes and purple onions on top. Sprinkle with the remaining 1/4 cup parmesan cheese.

Bake for at 400 for 8 -10 minutes until lightly brown. Use this time to make your salad and set the table. Sprinkle with remaining basil and let stand 5 minutes then cut into pieces. Enjoy!