

Tomato Feta Puff Pastry Pizza

Chef Jenn Magrey
Yale Appliances

1 package frozen puff pastry sheets, thawed

8 roma tomatoes, sliced in half

1/2 cup kalamata olives, chopped

8 ounces crumbled feta cheese

Cracked Black Pepper (*does not need salt, olives and feta are plenty salty*)

2 tablespoons extra virgin olive oil

1/4 cup chopped fresh herbs (such as oregano, basil, thyme, chives, and parsley)

Preparation

Preheat oven to 400°. Place pastry sheets on a lightly floured work surface, and roll into 2 rectangles. Pierce dough with fork. Cut each pastry sheet into 24 squares; place on aluminum foil-lined baking sheets.

Place 1 slice of tomato on each pastry square. Top evenly with olives and feta; drizzle with olive oil.

Bake 15 to 18 minutes or until pastry is puffed and golden. Sprinkle with herbs before serving.