

## California Greek Pizza

### Ingredients:

1 tablespoon olive oil  
1 small eggplant, thinly sliced  
Cooking spray  
1/4 cup chopped onion  
1 tablespoon minced rosemary  
3 cloves minced garlic  
1/2 cup roasted red peppers, cut in strips  
1 12-inch New York-Style Pizza Crust or large round Italian bread shell  
2 ounces crumbled goat cheese  
6 pitted and halved kalamata olives  
Black pepper, to taste

### Preparation:

Preheat oven to 500°F. Use cooking spray to coat a large baking sheet. Arrange eggplant slices on the baking sheet and spray lightly with cooking spray. Bake until golden brown, around 8 to 10 minutes, then flip slices over and bake an additional 6 to 8 minutes until slices are tender; remove from oven and set aside. Heat olive oil in a small skillet over medium heat. Add onion, rosemary and garlic and cook for 3 to 4 minutes until onions are just translucent; remove from heat and set aside. Place red peppers in a food processor or blender and puree until smooth, then set aside. Bake crust or bread shell until top is crisp and beginning to brown (about 3 to 4 minutes.) Spread red peppers evenly over pizza, then arrange overlapping slices of eggplant over the top. Spread the onion mixture over eggplant, then top pizza with olives, cheese, and black pepper. Bake an additional 3 to 5 minutes until crust is golden brown. Serves 4.