

Black and White Pizza



Makes: 1 pizza

- 1 tablespoon extra-virgin olive oil, plus additional for pizza crust
- 1 cup onion, quartered and thinly sliced
- 2 tablespoons roasted garlic, minced
- 4 ounces small baby bella mushrooms, chopped
- 1 package prepared pizza dough
- 1 cup prepared Alfredo sauce
- 1 cup smoked mozzarella cheese, shredded
- 4 ounces fresh mozzarella cheese, torn into 1/2-inch pieces
- 1 small boneless, skinless chicken breast, cooked and thinly sliced
- 2 tablespoons fresh rosemary, chopped
- 1 can (6 ounces) extra-large California Black Ripe Olives, drained and cut in wedges
- freshly grated Parmigiano-Reggiano

Heat oven to 450 F and line large baking sheet with parchment paper. In large skillet over medium heat, heat 1 tablespoon oil. Add onion, garlic and mushrooms, and cook, stirring frequently, 10 minutes, or until onions are soft. Reserve.

Roll pizza dough into thin oval on lightly floured surface. Transfer to prepared baking sheet and brush lightly with olive oil then spread evenly with Alfredo sauce. Top with mushroom mixture, cheeses, chicken and rosemary. Sprinkle olives over pizza. Bake 10-15 minutes, or until cheese is melted and lightly browned around edges.

Serve with Parmigiano-Reggiano.

Source: California Olive Committee
<http://calolive.org/>