



Recipes

ARTICHOKE AND GOAT CHEESE PIZZA

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| 1 Italian bread shell (Boboli) | 1/4 cup (50 mL) drained slivered oil-packed dried tomatoes |
| 2 tsp (10 mL) olive oil | 1/4 cup (50 mL) halved pitted kalamata olives |
| 1 tsp (5 mL) rosemary, crumbled | 1/2 cup (125 mL) crumbled soft goat cheese |
| 2 cloves garlic, finely chopped | 1/4 tsp (1 mL) freshly ground pepper |
| 1 cup (250 mL) shredded Monterey Jack cheese, divided | |
| 1 can (14 oz/398 mL) artichoke hearts, drained and quartered | |

Brush top of bread shell with oil. Sprinkle with rosemary, garlic and 1/2 cup (125 mL) Monterey Jack cheese. Top with artichokes, tomatoes, olives and goat cheese. Sprinkle remaining 1/2 cup (125 mL) Monterey Jack cheese and pepper over pizza. Place pizza on a greased pizza pan or directly on barbecue grid. Bake, with lid down, over low heat on natural gas barbecue for 15 minutes or until heated through. Slice and serve. Serves 4.

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