

45 minutes

Serves 4

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Ingredients:

- 2 punnets (200g each) assorted cherry tomatoes, halved
- 2 cloves garlic, crushed
- Handful fresh basil, torn
- 1 packet (200g) calamata olives, pitted
- 1 chilli, chopped
- ¼ cup (60ml) olive oil
- Salt and milled pepper
- 300g PnP bakery dough

For serving:

- 100g ham (smoked shaved ham or Parma ham)
- 1 punnet (30g) PnP wild rocket
- Parmesan shavings

Method

1. Toss tomatoes with garlic, basil, olives, chilli and half the olive oil. Season.
2. Marinate for about 10 minutes.
3. Preheat oven to 200°C.
4. Grease a 20x25cm baking tray and press dough down on the base.
5. Make small impressions in the dough, pressing your fingertips into it.
6. Spoon tomato mixture on top and drizzle with remaining oil.
7. Bake for 20-25 minutes or until cooked through.
8. Top with ham, rocket and parmesan just before serving.

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