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
- ½ 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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