

Pantry Pizza Pronto

Ingredients:

- 1 store-bought focaccia round
- 2 tablespoons olive oil
- Kosher salt and freshly ground black pepper
- 1/2 cup jarred marinara
- 2 cups shredded provolone
- 3 ounces dry-cured sausages, such as saucisson sec, thinly sliced
- 1/2 cup drained deli sliced hot cherry peppers
- 2 tablespoons drained sliced kalamata olives
- 1/2 cup drained quartered artichoke hearts (one 7.5-ounce jar)
- 2 tablespoons drained sliced Manzanilla olives with pimentos
- 1/4 cup basil pesto
- 1/4 cup grated Parmesan
- Small fresh basil leaves or buds, for garnish



Directions:

Preheat the oven to 425 degrees F.

Slice the focaccia round in half through the middle to create 2 rounds. Place cut-side up on a baking sheet. Brush the bread with the olive oil and season with a pinch of salt and pepper.

Spoon 1/4 cup of the marinara over each round and sprinkle the grated provolone cheese (I grate it with the slicer/shredder) over the top, making sure to leave the outer edge of the focaccia rounds exposed. Over the cheese, distribute the sausage slices, hot cherry peppers, kalamata olives, artichokes and Manzanilla olives across each round.

Bake until the edges are golden and the cheese is melted, 10 to 12 minutes. Dot or drizzle the pizzas with the pesto and sprinkle with the Parmesan and basil. Slice and serve.