

## *ARTICHOKES* *in Lemon Dressing*

*4 servings*

1	can (14 fl. oz/398 mL) PASTENE Artichoke Hearts, well drained	1
3 tbsp	fresh lemon juice	45 mL
2 tbsp	PASTENE Pure Olive Oil	30 mL
1	garlic clove, minced salt and pepper	1

- Refrigerate artichoke hearts until chilled.
- Meanwhile, mix lemon juice, olive oil, garlic, salt and pepper to taste, to make dressing. Refrigerate, covered until ready to serve.
- Pour dressing over artichokes just before serving.

## *THREE-PEPPER* *Pizza*

*makes 12 pieces*

1 tbsp	PASTENE Pure Olive Oil	15 mL
1	cooked pizza crust (6 x 8 in./15 x 20 cm)	1
½	red bell pepper, chopped	½
½	orange bell pepper, chopped	½
½	yellow bell pepper, chopped	½
1	medium onion, chopped	1
1 cup	grated Mozzarella cheese	250 mL
½	jar (8½ fl. oz/265 mL) PASTENE Italian Bruschetta	½
1 tbsp	dried oregano	15 mL
1 tbsp	fresh basil, chopped salt and pepper	15 mL

- Preheat oven to 475°F (250°C). Brush pizza pan with olive oil. Place pizza crust on pan.
- Heat olive oil in skillet. Add peppers and onion and cook 5 minutes over medium-high heat, stirring occasionally. Season to taste with salt and pepper. Remove from heat and set aside.
- Sprinkle pepper mixture and cheese over pizza shell. Dot with Bruschetta. Sprinkle with oregano. Bake 10-15 minutes or until crust is golden brown. Sprinkle with fresh basil and serve immediately.

