

Delightful Food Ideas

Making Pizza A Family Affair

(NAPSA)—Gather family and friends in the kitchen, it's time to make pizza with a Mediterranean flair. Instead of the same old sausage and pepperoni, this easy homemade pizza calls for a colorful array of aromatic fresh veggies, two kinds of cheese and something special—Mission and Calimyrna California figs. With lots of helping hands for slicing, chopping, sprinkling and shaping the refrigerated dough, the pizza is in the oven and clean-up is under way before you know it. Cut the pizza into small squares and serve with drinks for an appetizer or add a salad and cut larger pieces for a main dish.

Two popular varieties of dried California figs work well in Mediterranean Pizza with Figs and Feta. Dark purple Missions and golden Calimyrnas add a delicate sweetness and provide the perfect complement to savory and salty ingredients. Figs also add a great nutrition boost, supplying fiber as well as essential vitamins and minerals—calcium, iron and potassium. Look for additional recipes, nutrition information, snack tips and informative fig facts at www.valleyfig.com.



Pizza goes Mediterranean with figs and feta.

Mediterranean Pizza with Figs and Feta

- 1 package (13.8-ounce) refrigerated dough for pizza crust**
- 2 tablespoons olive oil**
- 2 teaspoons finely chopped or pressed garlic**
- 1 cup chopped zucchini**
- ½ cup chopped seeded Roma tomatoes**
- ½ cup chopped red, yellow or green bell pepper**
- 1 cup stemmed, sliced Blue Ribbon Orchard Choice or Sun-Maid Figs**

1 teaspoon each: dried thyme, oregano and crumbled rosemary

1½ cups shredded mozzarella cheese

1 cup crumbled feta cheese

½ cup thinly sliced red onion

½ cup sliced Kalamata olives

½ cup pine nuts

Preheat oven to 400°. Unroll pizza dough onto large oiled baking sheet. Pat dough to 15-x-10-inch rectangle. Set aside. In large skillet, heat olive oil and garlic over medium heat until sizzling. Stir in tomatoes, zucchini and bell pepper. Stir and cook for 1 minute, until tomatoes start to break down. Add figs, herbs and 2 tablespoons water. Cook and stir 1 minute or until most of liquid evaporates. Remove from heat. Sprinkle mozzarella cheese on pizza dough. Spread fig mixture evenly over cheese. Sprinkle with feta cheese, onion, olives and nuts, dividing evenly. Bake at 400° for 18 to 20 minutes or until crust is golden. Cool slightly. Cut pizza into 18 rectangles for appetizers or 6 rectangles for main dish. Makes 18 appetizers or 6 entrée servings.