

Fast Food Garden - Pizza with Leeks



Ingredients:

- 5-6 'Dawn Giant' leeks
- 1 teaspoon fresh common thyme
- 6 leaves fresh sweet basil, chopped
- 5 'Power Pops' cherry tomatoes, cut in half
- 1 'Early Italian' garlic clove, minced
- ½ cup Feta cheese
- 1 tablespoon olive oil
- Pinch of ground black pepper
- 1 oven-ready pizza crust

Directions:

Prepare ready-made pizza crust as directed in oven until almost crisp. Take out of oven. (Naan bread works well.) Cut leeks. Add 1 tablespoon olive oil in pan and sauté leeks, adding a little ground black pepper. Add garlic just as leeks start to caramelize. Cook for a few minutes more. Add scallions to pizza. Sprinkle with feta cheese and add cut cherry tomatoes. Heat in oven for 5 minutes. Ready to serve.