

Focaccia with Roasted Vegetables

Ingredients

Dough

- 1lb of pizza dough
- 1 ½ TBSP extra virgin olive oil
- 1 ¼ tsp of kosher salt

Topping

- 2 tsp extra virgin olive oil
- 1 pint of cherry tomatoes
- 1 red onion
- 3-4 sweet mini bell peppers
- 1 zucchini sliced thin
- ¼ fresh oregano
- 1 sprig thyme
- 2 fresh scallions
- 1 tsp sea salt flakes



Directions

1. 9x13 pan drizzle with olive oil to coat the bottom
2. Stretch dough, cover let sit for 1 hour
3. Preheat oven to 450
4. Add 2-3 TBSP on the top of the dough and spread evenly, then dimple the top of dough with your fingers.
5. Add the roasted vegetables
6. Sprinkle with sea salt & herbs
7. Bake 35-40 min until top is golden brown
8. Enjoy
9. Store leftovers in fridge, reheat in oven

