

Bell Pepper and Feta Pizza



INGREDIENTS

1. **1** pound pizza dough, at room temperature
2. cornmeal, for the baking sheets
3. **1** cup marinara sauce
4. **1** bell pepper, sliced
5. **8** ounces Feta, crumbled (2 cups)
6. **1/2** cup pitted kalamata olives, halved
7. kosher salt and black pepper
8. **1/4** cup fresh parsley leaves

DIRECTIONS

1. Heat oven to 475° F. Shape the dough into 4 rounds and place on 2 cornmeal-dusted baking sheets.
2. Dividing evenly, top the rounds with the marinara, bell pepper, Feta, and olives; season with 1/4 teaspoon each salt and black pepper.
3. Bake until the crust is golden brown, 18 to 20 minutes. Dividing evenly, sprinkle with the parsley.