



Black Olive and Goat Cheese Croustade

INGREDIENTS:

1 teaspoon unsalted butter
1/4 cup leeks, diced
1/4 cup Lindsay® Black Ripe Pitted Olives, diced
1 (10 ounce) package prepared pizza dough
3 ounces havarti cheese, crumbled
1 teaspoon thyme, chopped
1 teaspoon oregano, chopped

DIRECTIONS:

Heat butter in a small sauté pan over medium heat. Add leeks and cook for 3-4 minutes until soft. Remove from heat and stir in olives. Set aside.
Cut pizza dough into 20 (1/2 ounce) pieces. Shape into 2-inch circles and place on a lightly greased parchment lined baking sheet. Bake in a 400 degree oven for 7-8 minutes.
Remove from oven and spread each disk with olive mixture. Top with goat cheese and bake for an additional 5-7 minutes at 400 degrees. Sprinkle with fresh herbs just before serving.

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