

## Fast and Crispy Olive-Caper Pizzas

Serves: 4

America's Test Kitchen: The best simple recipes, May 2019

- 1 (14.5 ounce) can whole peeled tomatoes, drained with reserved juice
- 5 tablespoons extra-virgin olive oil
- 1 garlic clove, minced
- ¼ teaspoon salt
- 1 pound pizza dough
- 6 ounces mozzarella cheese, shredded (1 ½ cups)
- ½ cup pitted Kalamata olives, halved
- 2 tablespoons capers, rinsed
- ¼ cup fresh basil, sliced thin



Photograph detail from magazine

1. Adjust oven rack to upper-middle position, place overturned rimmed baking sheet on rack, and heat oven to 500 degrees. Pulse tomatoes, 1 tablespoon oil, garlic, and salt in food processor until coarsely ground, 3 to 4 pulses. Transfer to 2-cup liquid measuring cup and add reserved tomato juice until sauce measures 1 cup, set aside.
2. Divide dough into 2 equal pieces. On lightly floured counter, roll each piece into 11-inch circle. Heat 2 tablespoons oil in 12-inch nonstick skillet over medium-high heat until just smoking. Add 1 dough round to skillet and cook until golden brown and crisp, 1 to 2 minutes per side. Transfer to wire rack and repeat with remaining 2 tablespoons oil and remaining dough.
3. Spread sauce evenly over each crust, then top each with mozzarella, olives, and capers. Transfer 1 pizza to preheated baking sheet and bake until cheese is golden and bubble, about 6 minutes. Sprinkle with 2 tablespoons basil. Repeat with second pizza. Serve.