



OLIVE FOCACCIA



YIELD: 4 servings
PREP TIME: 10 minutes
COOKING TIME: 30 minutes

flour, as needed

1 ball Trader Joe's pizza dough,
at room temperature

1 tablespoon olive oil,
plus more as needed

3 tablespoons Trader Joe's Olive
Tapenade Spread, divided

2 Roma tomatoes,
thinly sliced lengthwise

½ teaspoon kosher salt

The great thing about tapenade is that all the work's been done for you and it can be used in many ways. Here, it's merged with pizza dough for an easy vegan focaccia.

- 1.** Preheat the oven to 400°F.
- 2.** Sprinkle 1 to 2 tablespoons flour onto a cutting board. Place the pizza dough on the cutting board and gently knead it. Then gently stretch the dough out with your fingers.
- 3.** In an 8 x 12-inch glass baking dish, combine the oil and 1 tablespoon olive tapenade, and spread the mixture around the bottom of the dish.
- 4.** Spread the pizza dough over the olive oil and tapenade, pressing the dough down into the bottom of the dish. Use your fingers to punch tiny indentations into the top of the dough.
- 5.** Spread the remaining tapenade on top, then layer tomato slices over the top of the dough and sprinkle with the salt. Bake until the focaccia is puffy and golden, 25 to 30 minutes. Drizzle with olive oil and cut into pieces.