



## HEIRLOOM TOMATO & GOAT CHEESE PIZZA

Makes: **4 servings**

*Submitted by the 2021 Butterfly Garden Team*

### Ingredients

- 10 sheets Athens® Phyllo Dough (9" x 14"), thawed
- 1 egg white
- 3 Tablespoons olive oil, divided
- 1 1/2 Tablespoons water
- 1/4 cup Asiago cheese, grated
- 1 Tablespoon garlic, minced
- 8 ounces herbed goat cheese, crumbled
- 1-2 heirloom tomatoes, sliced
- 10 cherry tomatoes, halved
- 1/2 cup small red and yellow sweet peppers, sliced
- 1/2 cup mushrooms, sliced
- 1/2 cup red onions, sliced
- Thyme sprigs, for garnish

### Directions

Thaw one roll phyllo, following thawing instructions on package. Preheat oven to 375°F.

In a small mixing bowl, whisk together egg white, 2 tablespoons olive oil and water. Unroll and cover phyllo sheets with plastic wrap and then a slightly damp towel to prevent drying out. Place one sheet of phyllo on work surface and lightly brush with egg white mixture. Sprinkle 1 teaspoon of Asiago evenly on phyllo sheet. Repeat with nine more sheets of phyllo but do not brush top sheet. Place on a baking tray. Brush 1 tablespoon olive oil over the top and sprinkle with minced garlic. Reroll unused sheets and follow storing instructions on package. Bake for 8 minutes or just until the phyllo starts to brown. Remove from oven.

Sprinkle goat cheese over crust and then add all other ingredients. Top with any remaining Asiago cheese. Bake 10-12 minutes or until cheese starts to melt. Remove from oven and cut into pieces, serve.