

Recipe adapted from *Best of America, Traditional Regional Recipes*
by Carla Capalbo & Laura Washburn



Turkey Avocado Pizza

6 Compari tomatoes, quartered
3 T olive oil, divided
1/2 t sea salt
Pepper to taste
1/2 T sugar
2 T red wine
1/2 large, ripe avocado, sliced
4 whole wheat pita bread rounds
1/4 lb. smoked deli turkey, chopped
1 c Colby Jack cheese

Preheat oven to 450F. Place the quartered tomatoes into a greased baking dish and add 2 T of the olive oil. Next season with the salt, pepper and sugar. Finally add the red wine and bake the tomatoes for 20-25 minutes, or until soft and slightly browned. Remove from the oven and mash the tomatoes while removing the skins. Set the tomato sauce to the side.

Brush the pitas with the remaining olive oil and then divide the tomato sauce amongst them. Spread the sauce evenly and add two slices of avocado to each pita. Next divide the turkey and the cheese evenly to the four pitas. Place the pitas on a foil-lined baking sheet and bake for 10-15 minutes at 450F. Remove and serve hot.