

## STACKED PIZZA

FOR ADULTS ONLY.

7 SHEETS PHYLLO PASTRY	
½ CUP BUTTER, MELTED	125 mL
7 TBSP. FRESHLY GRATED PARMESAN CHEESE	105 mL
½ CUPS GRATED MOZZARELLA CHEESE	375 mL
1 ONION, THINLY SLICED	
5-6 ROMA TOMATOES, SLICED	
1 TSP. OREGANO	5 mL
SALT & PEPPER TO TASTE	
FRESH HERB SPRIGS - THYME, OREGANO, ROSEMARY	

PREHEAT OVEN TO 375°F. TO THAW AND PREPARE PHYLLO, FOLLOW PACKAGE INSTRUCTIONS. PLACE FIRST SHEET OF PHYLLO ON BAKING SHEET, BRUSH WITH BUTTER AND SPRINKLE WITH ONE TBSP. PARMESAN CHEESE. REPEAT UNTIL ALL SHEETS ARE USED. PRESS FIRMLY SO LAYERS WILL STICK TOGETHER. SPRINKLE TOP SHEET WITH MOZZARELLA AND ONIONS. ARRANGE TOMATO SLICES ON TOP. SEASON WITH OREGANO, SALT AND PEPPER. BAKE FOR 20-25 MINUTES, UNTIL EDGES ARE GOLDEN. DECORATE WITH HERBS AND CUT INTO SQUARES.

NOTE: OLIVES, ANCHOVIES, PEPPERS CAN ALSO BE USED - BUT DON'T OVERLOAD AS THIS IS A DELICATE CRUST! (SEE PICTURE - PAGE 35.)