

PUFFY-CRUST "PIZZA"

Toppings: mozzarella, pepperoni, more

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| <i>1 10-ounce package
frozen ready-to-
bake puff-pastry
shells</i> | <i>1 3½-ounce package
sliced pepperoni</i> |
| <i>1 8-ounce package
mozzarella cheese,
shredded (2 cups)</i> | <i>1 small onion, sliced</i> |
| | <i>1 medium tomato,
diced</i> |
| | <i>1 tablespoon chopped
parsley for garnish</i> |

ABOUT 1¼ HOURS BEFORE SERVING:

1. Let frozen puff-pastry shells stand at room temperature to thaw slightly.
2. On floured surface, stack puff-pastry shells, one on top of the other, pressing shells firmly together. With floured rolling pin, roll pastry into 12-inch round; let pastry rest at room temperature 15 minutes. Preheat oven to 450°F.
3. Place pastry round on ungreased cookie sheet; bake 10 minutes. With tip of small knife, cut slits in top of pastry to vent steam; bake 10 minutes.
4. Remove pastry from oven. Top with cheese, pepperoni, onion, and tomato. Bake until cheese is melted. Sprinkle top of "pizza" with parsley. Makes 4 main-dish servings. 590 calories per serving.