

Quick Brie and Olive Pizza

6 servings

- 1 refrigerated pie crust, room temp
- 1½ TBS Dijon mustard
- 1 8-oz Brie cheese, rind removed, cut in ½ inch cubes
- 2 plum tomatoes halved crosswise, seeded, cut into thin rounds
- 10 Kalamata olives or other brine-cured olives, pitted, halved
- 2 TBS minced red onion
- 1 TBS minced fresh oregano
- 2 TBS coarsely grated Parmesan cheese

Preheat oven to 400F. Unfold crust on lightly floured rimless baking sheet. Fold ½ inch of edge over, crimp decoratively. Spread crust with mustard; sprinkle with half of Brie. Top with tomatoes, then olives. Sprinkle with onion, remaining Brie, and oregano, Then Parmesan cheese. Bake pizza until crust is crisp and cheeses melt, about 20 minutes.