



Popover Pizza

1 Tablespoon olive oil
1 large onion, chopped
1 medium sweet red pepper, seeded, chopped
1 garlic clove, minced
1/2 pound smoked turkey sausage, fine chopped
1 (14-1/2 ounce) container Italian crushed tomatoes
1/3 cup water
4-1/4 ounces thin sliced mozzarella cheese
3-1/2 ounces asiago fresco, chopped
1/4 ounce habanero pepper cheese, fine chopped
2 eggs
1 cup low fat milk
1 Tablespoon pesto sauce
1 Tablespoon olive oil
1 cup all purpose flour
1/4 teaspoon salt
1/2 cup shredded Parmesan cheese
Garnish: fresh basil sprig

Preheat oven to 400 degrees F. Lightly oil 11-1/2 round fluted 1-1/2 inch deep quiche baking dish.

Spread oil in hot 12 inch nonstick skillet; add chopped onion and peppers' sauté to soften; add garlic and sausage; cook about 5 minutes; stir in tomatoes and water; simmer for 5 minutes to blend flavors.

Spoon turkey mixture evenly into greased baking dish. Top with sliced and chopped cheese. Set aside.

In a bowl, beat eggs, milk, pesto, and oil until foamy; beat in flour and salt until batter is smooth. Pour batter over cheese in pan; spread to cover completely; sprinkle with Parmesan cheese.

Bake in preheated 400 degrees F oven for 30 minutes or until puffed and golden brown. Garnish with fresh basil sprig. Spoon servings on warm plates. Serve hot. Serves 4

Cook's Note: You can substitute any cheese that you love and even use your favorite crumbled cooked meat or mushrooms.

About the Recipe: This pizza inspired recipe is easy to prepare and packed with flavor. The batter puffs up into a light puffy crust covering the Italian turkey sausage underneath. Serve with a large crisp Italian salad. This is a "popping up" fun pizza recipe that the whole family will love.