

CHBC Demo Recipes

Barbecued Garden Pizza

A

- 1 cup Okanagan's Finest Garlic Herb Dressing
- 1 cup eggplant, diced (Glenmore Valley Greenhouse)
- 1 cup bell peppers, diced (Glenmore Valley Greenhouse)
- 1 cup chard, chopped (Greencroft Gardens)

B

- 1 whole wheat/flax pizza shell (Fred's Bakery)

C

- 1 cup cherry tomatoes, halved (Glenmore Valley Greenhouse)
- 1 cup boconcini, sliced
- 1 cup basil chiffonade (Greencroft Gardens)

Mix **A** and spread over **B**. Top with **C** and barbecue on medium-low heat with the lid down for 7 to 10 minutes. Turn pizza every few minutes to avoid over-grilling in one spot. Cut and serve.

A fresh, easy summer appy.



Okanagan's Finest Foods

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