

Onion-Tomato Focaccia

Ingredients:

- 1 pkg. Pizza Dough, from your local pizzeria or grocery store
- 1 Tbsp. Extra-Virgin Olive Oil for the bread bowl

For the Topping:

- 1 lg. Red Onion, peeled, halved & thinly sliced (about 2 cups)
- 2 cups ripe Grape or Cherry Tomatoes, cut in half
- ½ cup Extra-Virgin Olive Oil, or as needed
- 1 tsp. coarse kosher or sea salt, or to taste
- ½ tsp. dried Oregano



Directions:

Coat a lg. bowl with the tbsp. of olive oil, place in room temp. dough, turn to coat in oil.

Cover, let rise in a warm place until doubled in size.

Toss together the sliced onion, tomato halves, ¼ cup olive oil & oregano & marinate.

Coat a pan with approx. 2 tbsp. olive oil. "Deflate" the risen dough & gently stretch into the pan. Brush with a little more olive oil. Loosely cover with a clean kitchen towel for approx. 30 minutes. With a slotted spoon, top with the onion/tomato mix & lightly press in to create "dimples". Drizzle the marinating oil over the top. Just before baking, sprinkle with a little more salt.

Bake at 425 degrees for 20-25 minutes, until golden brown and the onions & tomatoes are caramelized.

Cool before slicing. Serve warm or at room temperature.