

Cleo Coyle's No-Guilt Pizza Bites

Text and photos (c) by Alice Alfonsi, who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Makes 8 mini crust-free pizza bites

Ingredients:

4 plum tomatoes
1/2 cup ricotta cheese
Dried oregano (sprinkling)
Sea salt, to taste, dried basil, rosemary,
or Italian Seasoning mix
Grated finishing cheese, such as...
Pecorino Romano or Parmesan

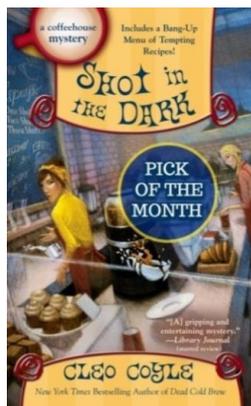
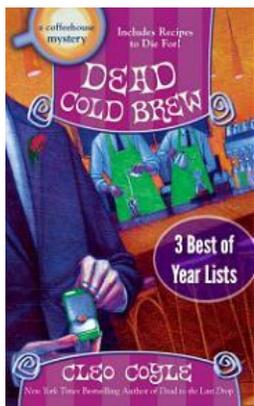


Step 1 - Slice and prep tomatoes: I use plum tomatoes because they slice into little oval boats that remind me of potato skins. Roasting these babies will create a bit of a mess. To make clean up easy, line the pan with foil and coat the foil with non-stick cooking spray. Place tomatoes on foil and coat them with non-stick spray, as well. (You won't need to add extra oil if you do this.)

Step 2 - Sprinkle on spices and salt: I use sea salt and plenty of dried oregano. Certainly, dried basil and rosemary would be delicious, too. Or try a pre-made "Italian Seasoning" mix from the spice aisle.

Step 3 - Roast the tomatoes: Preheat oven to 350° F. and roast tomatoes for at least an hour. **NOTE: Do not UNDER-roast these babies.** You are not simply baking them, you are roasting them to the point of caramelization. If you do not reach a point where the tomatoes' acidic nature transforms into something sweet (as you would taste in a well-cooked pizza sauce), the combo of ricotta and roasted tomato won't taste as good.

Step 4 - Finish with ricotta: Remove the sizzling, caramelized roasted tomato halves from the oven. Plate them and add a tablespoon of fresh ricotta on top of each half. Garnish with another sprinkling of oregano (or Italian Seasoning mix) and your favorite salty, finishing cheese like Pecorino Romano or Parmesan, and...eat with joy! ~ Cleo



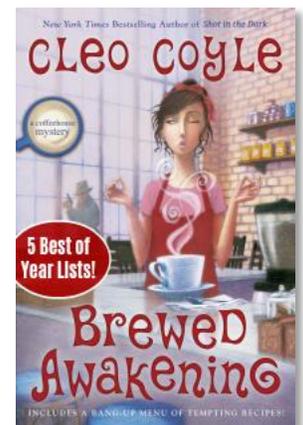
The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at

www.CoffeehouseMystery.com

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