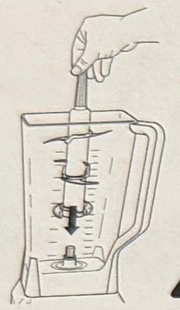
Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

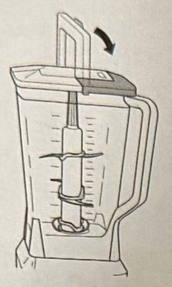
NINJA® MEGA KITCHEN SYSTEM® QUICK ASSEMBLY

BLENDER PITCHER

1 Place pitcher on base and turn clockwise to lock in place.



2 Holding the blade assembly by the top of the shaft, insert it into the pitcher.

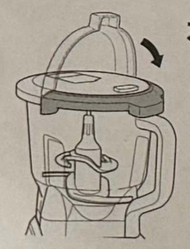


3 Align arrows on lid and handle, then lower handle to lock in place.

FOOD PROCESSOR BOWL

1 Place bowl on base and turn clockwise to lock in place.

2 Holding the desired blade assembly by the top of the shaft, insert it into the bowl.



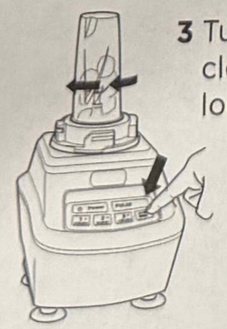
3 Align arrows on lid and handle, then lower handle to lock in place.

WARNING: Blade assemblies are sharp and not locked in place. Make sure lid is locked onto the pitcher or bowl before pouring. If pouring without lid, carefully remove blade assembly first. Failure to do so will result in a risk of laceration. Refer to the Ninja Owner's Guide for additional information.

NUTRI NINJA® CUPS

1 Screw on the blade assembly clockwise until you have a tight seal.

2 Turn cup upside down and lower it onto the base.



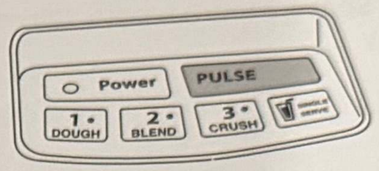
3 Turn cup clockwise to lock in place.

WARNING: Handle the Pro Extractor Blades® Assembly with care, as the blades are sharp.

NINJA® MEGA KITCHEN SYSTEM® QUICK TIPS

BLENDER PITCHER

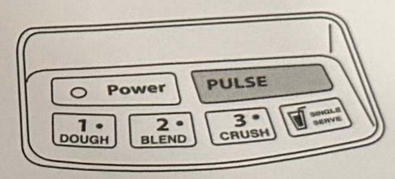
Best for: Large batches of milkshakes and frozen drinks



Start by pulsing 3–4 times to break down tough ingredients. Then blend to desired consistency.

FOOD PROCESSOR BOWL

Best for: Dips, sauces, dough making, and meal prep



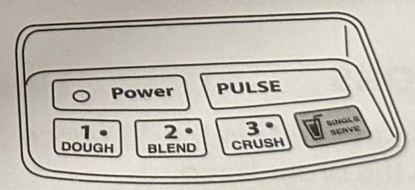
Chopping: Use short pulses for even processing and to avoid over-processing.

Dough Making: Use only SPEED 1.

WARNING: Blade assemblies are sharp and not locked in place. Make sure lid is locked onto the pitcher or bowl before pouring. If pouring without lid, carefully remove Stacked Blade Assembly first. Failure to do so will result in a risk of laceration. Refer to the Ninja Owner's Guide for additional information.

NUTRI NINJA® CUPS

Best for: Personal-size smoothies, greens, and seeds



Start by pulsing the Single Serve button 3–4 times to break down tough ingredients. Then blend to desired consistency.

CLEANING

Dishwasher: Accessories are top-rack dishwasher safe and should **NOT** be cleaned with a heated dry cycle. Ensure the blade assembly is removed from the cup before placing in the dishwasher.

Hand washing: Wash containers, lids, and blade assemblies in warm, soapy water. When washing the blade assemblies, use a dishwashing utensil with a handle to avoid direct hand contact with blades. Handle blade assemblies with care to avoid contact with sharp edges. Rinse and air-dry thoroughly.

WARNING: Handle the blade assemblies with care when washing, as the blades are sharp. Contact with the blades' edges can result in laceration.

NUTRIENT/ COMPLETE BLENDING

PINEAPPLE ENERGY SHAKE

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

½ cup fresh or frozen pineapple chunks
½ cup fresh or frozen mango chunks
2 tablespoons fresh lime juice
1 cup coconut milk
3–4 ice cubes

DIRECTIONS

1. Place all ingredients in the 72-ounce Pitcher in the order listed.
2. Blend on Speed 3 until smooth. Serve right away.

NUTRIENT/ COMPLETE BLENDING

PINEAPPLE BANANA SWIRL

PREP: 10 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

2 cups fresh pineapple chunks
1 ripe banana
2 cups pineapple juice
½ cup ice cubes, optional

DIRECTIONS

1. Place all ingredients in the 72-ounce Pitcher in the order listed.
2. Blend on Speed 3 until smooth.

TIP: Add ice cubes before blending for a smoother texture and to serve cold.

MELON COOLER

NUTRIENT/ COMPLETE BLENDING

PREP: 10 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

1 ½ cups cantaloupe chunks
1 ½ cups honeydew chunks
¾ cup pineapple chunks
½ cup spinach
5 ice cubes

DIRECTIONS

1. Place all ingredients in the 72-ounce Pitcher in the order listed.
2. Blend on Speed 3 until smooth.

PINEAPPLE GINGER MINT

NUTRIENT/ COMPLETE BLENDING

PREP: 10 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

2 ½ cups pineapple chunks
2 thin slices fresh ginger
5–6 mint leaves
5–6 ice cubes

INSTRUCTIONS

1. Place all ingredients in the 72-ounce Pitcher in the order listed.
2. Blend on Speed 3 until smooth.

NUTRIENT/ COMPLETE BLENDING

EMERALD GREEN ELIXIR

PREP: 10 MINUTES | **CONTAINER:** 16-OUNCE SINGLE SERVE CUP | **MAKES:** 1 SERVING

INGREDIENTS

1 cup white grape juice
1 small ripe banana
1 cup baby spinach leaves
2 kiwis, peeled
1 tablespoon honey
10–12 ice cubes

DIRECTIONS

1. Place all ingredients in the 16-ounce Single Serve Cup.
2. PULSE the Single Serve button until smooth.
3. Remove blades from cup after blending.

NUTRIENT/ COMPLETE BLENDING

LEAN & GREEN

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

1 cup baby spinach
1 ripe banana
2 whole kiwis, peeled
1 1/2 cups pineapple chunks
5 ice cubes

DIRECTIONS

1. Place all ingredients in the 72-ounce Pitcher in the order listed.
2. Blend on Speed 3 until smooth.

CANTALOUPE BREEZE

NUTRIENT/ COMPLETE BLENDING

PREP: 5 MINUTES | **CONTAINER:** 16-OUNCE SINGLE SERVE CUP | **MAKES:** 1 SERVING

INGREDIENTS

1 1/2 cups cantaloupe
3/4 cup watermelon chunks, seeds removed
2–3 mint leaves
5 ice cubes

DIRECTIONS

1. Place all ingredients in the 16-ounce Single Serve Cup.
2. PULSE the Single Serve button until smooth.
3. Remove blades from cup after blending.

RASPBERRY & MINT LEMONADE

FROZEN BLENDING

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 4 SERVINGS

INGREDIENTS

8 ounces club soda
1/2 cup lemonade
1/2 cup fresh raspberries
2 tablespoons powdered sugar
4 mint leaves
Ice cubes

DIRECTIONS

1. Place all ingredients except ice cubes in the 72-ounce Pitcher in the order listed.
2. Blend on Speed 2 until smooth.
3. Fill 4 cocktail glasses with ice. Pour and serve.

FROZEN BLENDING

BERRY BANANA TWIST

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

1 cup fresh or frozen strawberries
1 cup fresh or frozen blackberries
1 ripe banana
1/2 cup vanilla yogurt
1 cup orange juice
5–6 ice cubes

DIRECTIONS

1. Place all ingredients in the 72-ounce Pitcher in the order listed.
2. PULSE ingredients 4–5 times. Then blend on Speed 3 until smooth.

FROZEN BLENDING

BLACKBERRY BURST

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

1 cup frozen blackberries
1 cup frozen blueberries
1/2 cup strawberries
1/2 cup yogurt
1 cup orange juice

DIRECTIONS

1. Place all ingredients in the 72-ounce Pitcher in the order listed.
2. Blend on Speed 3 until smooth.

CRANBERRY COSMO FREEZE

FROZEN BLENDING

PREP: 10 MINUTES + FREEZING | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 4 SERVINGS

INGREDIENTS

1/2 cup fresh or frozen cranberries, washed
1/2 cup cranberry juice
2 ounces triple sec
4 ounces vodka, chilled

DIRECTIONS

1. Place the cranberries and juice in the 72-ounce Pitcher
2. PULSE until smooth.
3. Spoon the mixture into ice cube trays and freeze.
4. Place the cranberry ice cubes and the remaining ingredients into the Pitcher and PULSE until smooth.
5. Serve right away in chilled martini glasses.

FROZEN BLENDING

POMEGRANATE SMOOTHIE

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

1 cup yogurt
1 cup pomegranate juice
1 cup frozen blueberries
2 tablespoons honey
5–6 ice cubes

DIRECTIONS

1. Place all ingredients into the 72-ounce Pitcher in the order listed.
2. PULSE ingredients 4–5 times. Then blend on Speed 2 until smooth.

FROZEN BLENDING

JAMAICAN SCREWDRIVER

PREP: 10 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

6 ounces vodka
4 ounces light rum
2 cups orange juice
1 cup pineapple juice
4 cups ice cubes, crushed
4 orange slices, for garnish

DIRECTIONS

1. Place all ingredients except orange slices in the 72-ounce Pitcher.
2. Blend on Speed 3 until smooth and frothy.
3. Pour into chilled glasses and garnish with orange slices.

FROZEN BLENDING

CUCUMBER BLAST

PREP: 10 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

2 grapefruits, peeled, cut in quarters
2 oranges, peeled, cut in quarters
½ cucumber, peeled
4–6 ice cubes

DIRECTIONS

1. Place all ingredients into the 72-ounce Pitcher in the order listed.
2. PULSE ingredients 4–5 times, then blend on 3 until smooth.

FROZEN BLENDING

BLUEBERRY CAIPIROSKA

PREP: 5 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

1 cup fresh blueberries
8 ounces vodka
16 ice cubes
8 large mint leaves, for garnish

DIRECTIONS

1. Place all ingredients into the 72-ounce Pitcher in the order listed.
2. Blend on Speed 3 until smooth.

FROZEN BLENDING

BLUEBERRY BLAST

PREP: 10 MINUTES | **CONTAINER:** 16-OUNCE SINGLE SERVE CUP | **MAKES:** 1 SERVING

INGREDIENTS

½ cup white grape juice
½ cup low-fat yogurt
½ ripe banana
½ cup fresh blueberries
5 ice cubes

DIRECTIONS

1. Place all ingredients in the 16-ounce Single Serve Cup in the order listed.
2. PULSE the Single Serve button until smooth.
3. Remove blades from cup after blending.

PROCESSING

ARTICHOKE DIP

PREP: 15 MINUTES | **COOK:** 30 MINUTES | **CONTAINER:** 64-OUNCE BOWL | **MAKES:** 2 SERVINGS

INGREDIENTS

1 cup mayonnaise

4-ounce can marinated artichokes (reserve 2 tablespoons liquid)

½ pound low-fat mozzarella cheese, cut in large pieces

½ cup parmesan cheese, cut in pieces or grated

2 green onions, sliced

1 round sourdough bread, cut into 2-inch pieces

DIRECTIONS

1. Preheat oven to 350°F. Place the mayonnaise, artichokes with 2 tablespoons of liquid, mozzarella cheese, and parmesan in the 64-ounce Bowl.
2. Blend on Speed 2 for 20 seconds or until uniformly smooth.
3. Spoon mixture into a heat-proof serving dish. Bake for 20 minutes.
4. Remove from heat and cool to room temperature.

DO NOT BLEND HOT INGREDIENTS.

PROCESSING

FRESH ZUCCHINI SPEARS WITH CREAMY DILL DIP

PREP: 10 MINUTES | **CONTAINER:** 64-OUNCE BOWL | **MAKES:** 2 SERVINGS

INGREDIENTS

1 ½ cup-low fat sour cream

1 tablespoon fresh dill

1 teaspoon salt

¼ teaspoon pepper

1 tablespoon milk

3 medium zucchini, quartered horizontally, for dipping

DIRECTIONS

1. Place all ingredients except zucchini in the 64-ounce Bowl.
2. PULSE 3–4 times.
3. Add milk, as needed, to reach your desired consistency.
4. Pour mixture in a small serving bowl.
5. Serve dip with zucchini spears.

PROCESSING

SPICY MANGO SALSA

PREP: 10 MINUTES | **CONTAINER:** 16-OUNCE SINGLE SERVE CUP | **MAKES:** 4 SERVINGS

INGREDIENTS

1 ripe mango, peeled (or frozen mango chunks, thawed)

¼ red onion, peeled

½ ripe tomato, cut in quarters

1 jalapeño pepper, halved, seeded

¼ green pepper

¼ cup cilantro

1 lime, juiced

DIRECTIONS

1. Place all ingredients in the 16-ounce Single Serve Cup in the order listed.
2. PULSE 3–4 times for roughly chopped salsa.
3. Remove blades from cup after blending.

PROCESSING

WATERMELON GRANITA

PREP: 10 MINUTES + FREEZING | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 2 SERVINGS

INGREDIENTS

6 cups watermelon, seeded, cut in chunks

1 tablespoon lime juice

½ cup sugar

DIRECTIONS

1. Place watermelon chunks in the 72-ounce Pitcher.
2. Blend on Speed 1 for 1 minute
3. Strain the watermelon and pour the juice back into the Pitcher.
4. Add lime juice and sugar. Then blend on 2 until ingredients are combined.
5. Pour into a bowl or ice cube trays. Then freeze 3–4 hours until almost solid.

PROCESSING

SPINACH SALAD WITH CHAMPAGNE HONEY VINAIGRETTE

PREP: 10 MINUTES | **CONTAINER:** 16-OUNCE SINGLE SERVE CUP | **MAKES:** 4–6 SERVINGS

INGREDIENTS

6 cups baby spinach leaves
8 cremini mushrooms, sliced, sautéed
¼ small red onion, peeled, roughly chopped
2 tablespoons champagne vinegar
2 tablespoons extra virgin olive oil
2 tablespoons honey, raw, unfiltered
1 teaspoon salt
½ teaspoon ground black pepper
4 tablespoons crumbled feta cheese, for garnish

DIRECTIONS

1. In a large mixing bowl, combine the spinach leaves and mushrooms. Set aside.
2. Place red onion in the 16-ounce Single Serve Cup and PULSE until chopped.
3. Add onion to spinach and mushrooms.
4. Add vinegar, oil, honey, salt, and pepper in the 16-ounce Single Serve Cup. PULSE to blend.
5. Remove blades from cup after blending.
6. Drizzle the vinaigrette over salad, to taste. Garnish each serving with a sprinkling of feta cheese.

PROCESSING

CASHEW BUTTER

PREP: 5 MINUTES | **CONTAINER:** 64-OUNCE BOWL | **MAKES:** 1 PINT

INGREDIENTS

2 cups raw cashews
(or use raw pecans, walnuts, or almonds)
2–4 tablespoons canola oil
¼ teaspoon salt
Pinch sugar (optional)

DIRECTIONS

1. Preheat oven to 375°F. Place cashews in single layer on a rimmed baking tray and toast cashews for 5–6 minutes, until golden. Remove and let cool.
2. Place 2 tablespoons oil in the 64-ounce Bowl. Add toasted cashews. PULSE 10 times. Scrape down the sides of the bowl, if needed.
3. Add up to 2 tablespoons oil, salt, and sugar. Blend on Speed 2 for 5–10 seconds or until smooth.
4. Store in the refrigerator until use.

DO NOT BLEND HOT INGREDIENTS.

PROCESSING

CRUNCHY THAI PEANUT SPREAD

PREP: 5 MINUTES | **CONTAINER:** 64-OUNCE BOWL | **MAKES:** 4–6 SERVINGS

INGREDIENTS

2 cups roasted peanuts
3 tablespoons canola oil
3–4 tablespoons soy sauce

DIRECTIONS

1. Place peanuts in the 64-ounce Bowl. PULSE on Speed 1 until chunky.
2. Add canola oil and soy sauce. Continue to PULSE for 30 seconds.

PROCESSING

WILD SALMON BURGER

PREP: 15 MINUTES | **COOK:** 30 MINUTES | **CONTAINER:** 64-OUNCE BOWL | **MAKES:** 4 SERVINGS

INGREDIENTS

1 pound boneless, skinless salmon, frozen for 30 minutes, cut in chunks
1½ teaspoons Dijon mustard
1 tablespoon lemon juice
1 egg, beaten
½ teaspoon salt
½ teaspoon ground black pepper
2 green onions, cut in half
¼ cup panko bread crumbs
2 teaspoons olive oil
4 hamburger buns, for serving
Lettuce, for serving
Tomato, for serving
Red onion, sliced, for serving

DIRECTIONS

1. Add mustard, lemon juice, and 4 ounces of salmon to the 64-ounce Bowl.
2. PULSE 5–10 times until finely chopped.
3. Add egg, salt, pepper, green onion, and the rest of salmon. PULSE until combined but chunky.
4. Remove chopping blade assembly. Hand stir in panko crumbs.
5. Shape mixture into 4 burgers.
6. In a nonstick sauté pan, heat oil over medium high heat. Add salmon. Cook until golden outside and thoroughly, about 2–3 minutes per side.
7. Serve on hamburger buns with lettuce, tomato, and red onion slices.

PROCESSING

ROASTED TOMATO BRUSCHETTA

PREP: 15 MINUTES | **COOK:** 35–40 MINUTES | **CONTAINER:** 72-OUNCE PITCHER | **MAKES:** 4–6 SERVINGS

INGREDIENTS

4 medium tomatoes, cored, cut in quarters
2 tablespoons extra virgin olive oil
Salt and ground black pepper, to taste
1 clove garlic
½ cup black olives, pitted
1 teaspoon fresh basil
Toasted french bread rounds

DIRECTIONS

1. Preheat oven to 350°F. Place tomatoes on a baking sheet. Toss with oil, salt, and pepper.
2. Bake for 30–40 minutes or until tender. Remove and cool slightly.
3. Place cooled tomatoes, garlic, olives and basil in the 72-ounce Pitcher.
4. PULSE for a few seconds until the vegetables are roughly chopped.
5. Spoon over French bread rounds and serve.

DO NOT BLEND HOT INGREDIENTS.

DOUGH

SWEET CARROT COOKIES

PREP: 15 MINUTES | **BAKE:** 8–10 MINUTES | **CONTAINER:** 64-OUNCE BOWL | **MAKES:** 3 DOZEN COOKIES

INGREDIENTS

¾ cup sugar
2 eggs
1 cup carrots, peeled, grated
2 cups flour
2 teaspoons baking powder
½ teaspoon salt

DIRECTIONS

1. Preheat oven to 350°F.
2. Place all ingredients in the 64-ounce Bowl in the order listed.
3. PULSE until combined. Do not over-mix.
4. Lightly coat a cookie sheet with cooking spray. Drop the batter by teaspoon on cookie sheet.
5. Bake for 8–10 minutes.

DOUGH

EASY PIZZA DOUGH

PREP: 1 HOUR 10 MINUTES | **CONTAINER:** 64-OUNCE BOWL | **MAKES:** 1 PIZZA CRUST

INGREDIENTS

1 package (½ ounce) dry active yeast
1 teaspoon salt
1 tablespoon sugar
¼ cup warm water
¼ cup olive oil
2 cups flour

DIRECTIONS

1. Place dough blade assembly in 64-ounce Bowl. Add yeast, salt, sugar, and water.
2. PULSE on Speed 1 for 10 seconds.
3. Add the oil and flour 1 cup at a time.
4. PULSE on Speed 1 until the dough is smooth.
5. Transfer dough to a lightly oiled bowl and cover. If leaving dough in 64-ounce Bowl, remove lid from bowl and cover in plastic wrap.
6. Let rise for an hour.

DOUGH

BIG BLONDE BROWNIE BITES

PREP: 10 MINUTES | **BAKE:** 20–25 MINUTES | **CONTAINER:** 64-OUNCE BOWL | **MAKES:** 81 BITES

INGREDIENTS

1 cup all-purpose flour
½ teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
½ cup melted butter
1 cup brown sugar
1 egg, beaten
1 teaspoon vanilla extract
½ cup chocolate chips
½ cup butterscotch chips
½ cup toasted pecans

DIRECTIONS

1. Preheat oven to 350°F.
2. Place the dough blade assembly in 64-ounce Bowl. Add the flour, baking powder, baking soda, and salt. Then blend on Speed 1 to combine.
3. Add brown sugar, egg, butter, and vanilla. Then blend again on Speed 1 until mixture is combined.
4. Add chips and pecans. PULSE until dough cleans the sides of bowl.
5. Spread dough evenly in a lightly greased 9x9-inch pan. Bake for 20–25 minutes. Cool slightly and cut in 1-inch squares.

DOUGH

WARM HILL PEACH COBBLER

PREP: 10 MINUTES | **BAKE:** 45 MINUTES | **CONTAINER:** 64-OUNCE BOWL | **MAKES:** 6–8 SERVINGS

INGREDIENTS

3 cups fresh peaches, peeled, sliced
1 teaspoon vanilla extract
1 1/2 cups dark brown sugar, divided
3/4 cup all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
3/4 cup buttermilk
1/2 cup butter, melted

DIRECTIONS

1. Preheat oven to 350°F.
2. Toss peaches with vanilla and 1/4 cup brown sugar. Set aside.
3. Place dough blade assembly in 64-ounce Bowl. Add brown sugar, flour, baking powder, and baking soda.
4. Blend on Speed 1 briefly to combine.
5. Add the buttermilk and blend on Speed 1 until smooth.
6. Pour melted butter into a 9x9-inch baking dish. Pour batter over melted butter and top with sliced peaches.
7. Bake for 45 minutes or until fruit is bubbly and crust is golden.
8. Cool slightly before serving.

DOUGH

BLUEBERRY MUFFINS

PREP: 5 MINUTES | **BAKE:** 25 MINUTES | **MAKES:** 12 SERVINGS

INGREDIENTS

3/4 cup whole milk
1 egg
1/2 cup vegetable shortening
2 tablespoons sugar
3/4 teaspoon salt
2 1/2 teaspoons baking powder
2 cups flour
1 cup fresh blueberries

DIRECTIONS

1. Preheat oven to 400°F.
2. Place dough blade assembly in 64-ounce Bowl. Add milk, egg, shortening, and sugar.
3. Blend on Speed 1 until smooth.
4. Add salt, baking powder, and flour. Blend on Speed 1 until ingredients are combined. Do not over-process.
5. Remove batter and fold in the blueberries.
6. Prepare a 12-cup muffin tin with cooking spray or baking cups. Spoon batter into muffin cups evenly.
7. Bake at 400°F for 25 minutes or until golden brown.

DOUGH

MEDITERRANEAN FOCACCIA

PREP: 1 HOUR | **BAKE:** 15–20 MINUTES | **MAKES:** 4–6 SERVINGS

INGREDIENTS

1 Easy Pizza Dough (see page 17)
1/2 cup sun-dried tomatoes in oil, chopped, divided
1/2 cup pitted kalamata olives, divided
1/2 cup kasseri cheese, shredded, divided
2 teaspoons fresh oregano leaves
1/2 teaspoon red chile flakes
1/4 cup olive oil
1/2 teaspoon cornmeal

DIRECTIONS

1. Combine 2 tablespoons of each: sun-dried tomatoes, olives, and kasseri cheese. Set aside.
2. Lightly grease a baking sheet and sprinkle with cornmeal.
3. Place dough on a lightly floured work surface and knead in remaining sun-dried tomatoes, olives, and cheese. Add the oregano and chile flakes.
4. Use palms to stretch and press dough in an oblong shape, about 1/2-inch thick.
5. Transfer to prepared baking sheet, cover and let rise for 30 minutes.
6. Preheat oven to 400°F. Dimple dough with fingertips. Drizzle dough with olive oil and top with tomato, olive, and cheese mixture.
7. Bake for 15–20 minutes, until golden brown. Serve hot.