

## Ingredients:

- 3¼ cups all-purpose flour, plus additional for kneading
- One ¼-ounce packet yeast (2¼ teaspoons)
- 2 teaspoons kosher salt, plus more for sprinkling
- ¼ cup extra-virgin olive oil, plus more for drizzling
- 2 teaspoons honey
- 1¼ cups warm water (about 110°F)
- Assorted vegetables for decoration, such as onions, capers, olives, tomatoes, colored peppers, scallions, parsley, rosemary, thyme, etc.

## Instructions:

1. In a large bowl, mix the flour, yeast, salt, olive oil, honey, and warm water to form a shaggy dough.
2. Using your hands, knead the dough in the bowl or on the counter until a smooth ball forms.
3. Drizzle with olive oil, cover with plastic wrap or a damp kitchen towel and let rest in a warm place until the dough doubles in size, at least 1 hour.
4. Preheat oven to 425°F. When the dough has risen, drizzle a 9x13 inch rimmed baking sheet with olive oil and spread with your fingers to coat the pan lightly from edge to edge. Transfer the dough to the baking sheet and press evenly into the pan. Using your fingers, press into the top of the dough all over with the tips of your fingers to dimple the dough.
5. Arrange cut vegetables and herbs on top of dough.
6. Drizzle with more olive oil and sprinkle with salt, then let rest for 10 minutes more. Bake until golden brown on top, 15 to 20 minutes. Drizzle with more olive oil before serving.



