

Mexican Fiesta Salad Pizza

2 packages (8 ounces each) refrigerated reduced-fat crescent rolls
2 cups thinly sliced iceberg lettuce
2 plum tomatoes, seeded and diced
2 green onions with tops, thinly sliced
½ cup (2 ounces) shredded cheddar cheese
¼ cup pitted ripe olives, coarsely chopped
1 ¼ cups medium thick and chunky salsa
1 envelope (1 ounce) taco seasoning mix
1 garlic clove, pressed
1 ¼ pounds 93% lean ground turkey cooked, drained and crumbled
1 cup reduced-fat sour cream
additional salsa (optional)

Preheat oven to 375° F. Unroll crescent dough; separate into 16 triangles. Arrange 14 of the triangles in a circle on lightly floured Large Round Stone with wide ends even with edge of baking stone and points toward the center. Place the remaining two triangles in the center, pinching seams to seal. Roll dough to create a smooth surface using lightly floured Baker's Roller. Bake 15-18 minutes or until golden brown. Remove from oven; cool completely.

Thinly slice lettuce using Crinkle Cutter. Slice tomatoes in half crosswise using Utility Knife; remove seeds using Cook's Corer. Dice tomatoes and thinly slice green onions using Utility Knife. Grate Cheese using Deluxe Cheese Grater. Coarsely chop olives using Food Chopper.

In Classic Batter Bowl, combine salsa, seasoning mix and garlic pressed with Garlic press; mix well. Add cooked turkey; toss to coat. Microwave on High 2-3 minutes or until hot. Spread sour cream over crust using Small Mix 'N Scraper. Spoon turkey mixture over sour cream. Top with lettuce, tomatoes, onions, cheese, and olives. Serve immediately with additional salsa, if desired.

Yield: 8 servings.