

## Sicilian Pizza

### Ingredients:

- 2 tablespoons olive oil
- 1 large yellow onion, thinly sliced
- 6 to 8 oil-packed anchovies
- 1 (28-ounce) can whole peeled tomatoes
- 1 teaspoon dried oregano
- Kosher salt
- 1/3 cup dry unseasoned breadcrumbs
- 1/4 cup grated Pecorino cheese
- 1 recipe pizza dough

**Preheat the oven to 425 degrees Fahrenheit.**

### Stretch the dough :

1. generously oil a 9×13 inch baking pan.
2. Remove the dough from the bowl and place in the pan.
3. Using your fingertips, stretch the dough to cover the surface of the pan.
4. The dough may resist so it may take a few attempts to get it to the corners. Just let it rest in between stretches and it will finally give in.
5. Once stretched, cover loosely with plastic wrap or a damp kitchen towel and let it rise for 45 minutes to an hour at room temperature.

### Make the sauce:

1. In a medium pan, heat the olive oil over medium heat.
2. Add the onions and cook, stirring frequently, until the onions are soft and translucent, about 5 minutes.
3. Add the anchovies and stir, breaking them up as they cook with the onions.
4. Add the tomatoes, crushing the whole tomatoes with the back of a wooden spoon.
5. Stir in the oregano. Reduce heat to low and simmer the sauce for 15 minutes until deep red and thickened.
6. Season to taste with salt. Set aside.

### Assemble the pizza:

1. Cover the surface of the dough with the prepared sauce.
2. Sprinkle the breadcrumbs and grated cheese over the entire surface.
3. Sprinkle with dried oregano and lightly drizzle the entire pizza with extra-virgin olive oil.
4. Bake in the oven for about 25 minutes until the bottom is nicely browned and the breadcrumbs are crisp.
5. Start checking the pizza at about 20 minutes. If the top starts to brown too quickly, tent with foil.