

Margherita Pizza



You can either make your own crust or buy a prepared crust...even a Boboli crust works.

Pizza Toppings:

- 3 cups or whatever amount you want to use grated mozzarella cheese; I like the lower fat cheese...the fat free sets up too hard.
- 4-6 Fresh Roma Tomatoes sliced in advance and put on paper towels to drain off as much fluid as possible. Otherwise makes the pizza runny.
- Fresh basil and/or tubed squeeze basil
- Olive Oil (optional)

Directions:

1. Preheat oven to 425 degrees.
2. Spread sliced fresh tomatoes onto the dough; I like to cover the entire crust with tomatoes 😊 drizzle oil over the top of them.
3. Sprinkle on the grated cheese.
4. Bake in the oven for 10-15 minutes or until the crust is golden brown and the cheese is bubbling.
5. Top with fresh and or tubed basil...yummmm!

