## Recipe For Health | SEPTEMBER 2008

## MARGHERITA PIZZA

Fresh tomatoes and fresh basil on a pizza? Yum.
by Jill Yarbrough, Dining Services Test Kitchen Manager
Featured Food: Tomatoes
Yield: Serves 4-6

## Ingredients

1 Bobolic crust (white or wheat) 2 each fresh tomatoes (Roma or On-The-Vine)
2 t. olive oil $\quad 11 / 2$ c. shredded Italian-blend cheese
$3 / 4$ t. chopped garlic $\quad 1 / 3$ c. shredded Parmesan cheese
$1 / 2 \mathrm{t}$. dried basil 8-10 each fresh basil leaves

## Preparation

Combine and stir together olive oil, garlic and dried basil. Brush mixture over crust. Cut 12-15 thin slices of tomatoes. Drain tomatoes on paper towel and then place on crust. Mix Parmesan cheese with shredded cheese. Sprinkle $11 / 2-2$ cups of cheese over top of the tomatoes. Bake at 400야 for 8-10 minutes. Chop basil and sprinkle on top when pizza is done. Cut into 12 pieces.

