

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

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| 1 Boboli® crust (white or wheat) | 2 each fresh tomatoes (Roma or On-The-Vine) |
| 2 t. olive oil | 1 ½ c. shredded Italian-blend cheese |
| ¾ t. chopped garlic | ⅓ c. shredded Parmesan cheese |
| ½ 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 1½- 2 cups of cheese over top of the tomatoes. Bake at 400°F for 8-10 minutes. Chop basil and sprinkle on top when pizza is done. Cut into 12 pieces.