

# Pizza Margherita

**SERVINGS:** 4 servings (2 slices per serving)

## INGREDIENTS:

- 1 12-inch (14 oz) Rustic Crust All Natural Whole Grain ready-made crust or other whole grain crust
- 7 oz mozzarella cheese, thinly sliced
- 3 fresh Roma tomatoes, sliced 1/4-inch thick
- 1/3 cup pitted whole black olives, thinly sliced
- 1 handful of fresh basil leaves
- Salt and freshly ground pepper\*
- 3 Tbsp extra-virgin olive oil, divided



## SERVING NUTRITIONALS:

calories 460  
calories from fat 180  
total fat 21g  
saturated fat 7g  
cholesterol 30mg  
sodium 720mg  
total carbohydrate 54g  
dietary fiber 9g  
sugars 2g  
protein 21g  
vitamin A 15%  
vitamin C 10%  
calcium 45%  
iron 8%

FOLD

## DIRECTIONS:

1. Preheat oven to 450°F. If using a baking stone or tiles, place in the oven now.
2. Remove crust from package and brush top of crust with 1 Tbsp oil; top with mozzarella, tomatoes and olives. Scatter basil over the top.
3. Season to taste with salt and pepper and drizzle remaining 2 Tbsp oil over top.
4. Lower oven temperature to 425°F and place pizza directly on stone or oven rack. Bake for 10 to 12 minutes until golden brown.

Source: Pizza Williams-Sonoma Kitchen Library, 1993

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## Pizza Margherita Shopping List

### PRODUCE:

- 3 Roma tomatoes
- basil leaves

### DAIRY:

- 7 oz mozzarella cheese

### WHOLE GRAINS, BREADS & PASTA:

- 1-12 INCH (14 oz) Rustic Crust All Natural Whole Grain Ready-Made Crust

### SPICES & SEASONINGS:

- salt
- black pepper

### GROCERY, FROZEN & MISCELLANEOUS:

- whole black olives, canned & pitted
- extra-virgin olive oil

## Don't Forget The Salad

### PRODUCE:

- Dole Italian Salad Mix

### GROCERY, FROZEN & MISCELLANEOUS:

- Food Club Fat-Free Italian Dressing