

Pizza Margherita

Ingredients

- 1 12-inch whole grain pizza crust
- 7 oz mozzarella cheese, thinly sliced
- 3 fresh Roma tomatoes, sliced ¼-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

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.

Yield: 4 servings (2 slices per serving)

Source: Pizza Williams-Sonoma Kitchen Library, 1993

Nutritional analysis per serving: 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%

*Salt and pepper not included in analysis

