

# Fresh Mozzarella, Heirloom Tomato & Basil Pizza

## What You'll Need

- 12 ounces refrigerated fresh pizza dough
- ½ cup fresh basil leaves
- 2 tablespoons extra-virgin olive oil, divided
- 3 garlic cloves
- 1 tablespoon water
- 4 ounces fresh mozzarella cheese, thinly sliced
- 2 (6-ounce) heirloom tomatoes, cut into ¼ inch thick slices
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper



## Step-by-Step Instructions

1. Allow the dough to rest at room temperature before rolling it out. If it still shrinks back when you start to work with the dough, let it rest for another 10 minutes, and then try again.
2. Place a pizza stone or heavy baking sheet in the oven. Preheat oven to 500° (keep pizza stone or baking sheet in oven as it preheats).
3. Place basil, 1 tablespoon oil, and garlic in a mini food processor; pulse 3 times to form a paste. Add 1 tablespoon water; pulse until smooth.
4. Roll dough into a 14-inch circle on a floured surface; pierce entire surface liberally with a fork. Carefully remove pizza stone from oven. Arrange dough on pizza stone. Brush remaining 1 tablespoon oil over dough. Top evenly with cheese and tomatoes. Bake at 500° for 11 minutes or until crust is browned and crisp. Drizzle basil mixture over pizza; sprinkle evenly with salt and pepper. Cut into 12 slices.

For a pretty finishing touch, save a few small basil leaves to sprinkle over the top after it cooks.



**Hands-on: 22 minutes Total: 55 minutes**

**SERVES 6** (serving size: 2 slices)

**CALORIES** 372; **FAT** 15.1g (sat 4.9g, mono 5.9g, poly 1.2g)  
**PROTEIN** 13.3g **CARBS** 43.8g **FIBER** 7.3g **CHOL** 23mg;  
**IRON** 1.6mg; **SODIUM** 626mg; **CALC** 23mg