



GLUTEN-FREE PIZZA MARGHERITA

Gluten-Free Pizza Margherita

Yield: 2 servings

INGREDIENTS

1 Each 07010 – Gluten-Free Par-Baked Pizza Crust

3/4 C Gluten-free tomato sauce

1 tsp. Dried oregano

4.5 oz Mozzarella cheese, sliced

2 Each Roma Tomatoes, sliced

1 tbsp. Extra virgin olive oil

3 Fresh Basil, torn

Ground Black Pepper

DIRECTIONS

- 1 Spread the tomato sauce over the dough, leaving 1/4" - 1/2" bare around the edges.
- 2 Arrange slices of cheese on top, and sprinkle with oregano.
- 3 Top with slices of tomato, drizzle with olive oil, and season with pepper.
- 4 Bake at 375°F for 6-9 minutes or until desired crust color is achieved and cheese is melted.



- 5 Remove from oven and let cool for 2 minutes. Sprinkle with basil leaves, slice, and serve hot.