



## 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 Tomatos, 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.