



GRILLED GLUTEN FREE PIZZA MARGHERITA

Garden-fresh tomatoes and herbs combine with gluten-free ingredients to recreate classic tastes in a healthy alternative for gluten-sensitive pizza lovers.

Yield: 1 Pizza

INGREDIENTS

1 tbsp.	Extra virgin olive oil
2 oz	Gluten Free Tomato Sauce or Pizza Sauce
2 oz	Shredded Mozzarella Cheese
2 Each	Sliced Roma or Heirloom Tomatoes
2 oz	Sliced Mozzarella Cheese
3 Each	Fresh basil leaves, torn into strips
1 Pinch	Kosher/Sea Salt
1 Pinch	Fresh Ground Pepper
1 Each	RICH'S 10" PARBAKED GLUTEN FREE PIZZA CRUST (#13520)

DIRECTIONS

- 1 Brush crust with olive oil, and season with salt and pepper.
- 2 Spread tomato sauce over pizza crust leaving an edge of about ¼ inch.
- 3 Arrange fresh mozzarella slices evenly over sauce.
- 4 Arrange tomato slices evenly over mozzarella.
- 5 Drizzle with extra virgin olive oil, and sprinkle with salt, and freshly ground pepper.
- 6 Char-Grill uncovered on medium hot char-grill for 5-6 minutes or until crust begins to brown, then cover, and continue to grill until cheese melts.
- 7 Remove from grill, let rest 2 minutes, and then sprinkle with torn fresh basil leaves.



CHEF NOTES

*If various varieties and colored heirloom tomatoes are available, use the equivalent of two medium tomatoes sliced thin. * If no other products that containing Gluten are grilled on the char grill, you can place the pizza directly on the grates of the char grill, otherwise grill on the aluminum pan provided.