



HAND STRETCHED PIZZA

Make the most of your Margherita. Hand-stretched pizza dough is topped with ripe tomatoes and fresh-picked basil for this classic Neapolitan pie.

Yield: 1 pizza



INGREDIENTS

1 Each **RICH'S** 7" Fresh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#07386)

1/4 C Prepared Pizza Sauce

1 C Shredded Mozzarella

6 Slice Tomato, 1/8"

5 Each Fresh Basil, torn

DIRECTIONS

- 2 Preheat an oven with pizza stone to 450°F.
- 3 On a floured dough peel, stretch dough into a 7" by 10" rectangle. Shape should look slightly irregular.
- 4 Spread with sauce (this will be a thin layer).
- 5 Top the sauce evenly with cheese. Top with tomato slices.
- 6 Bake at 450°F directly on the pizza stone. Allow the crust and cheese to become browned.
- 7 Remove pizza from oven and sprinkle with basil leaves.
- 1 Defrost the Fresh N Ready pizza crust at room temp until pliable