




HEIRLOOM TOMATO PIZZA

Highlight the best of summer with heirloom tomatoes and arugula pesto. Together over Fresh 'N Ready Pizza Dough, along with lush ricotta and gooey mozzarella, this gem is sure to shine as bright as July sun among your pizza offerings.

Yield: 1 pizza

INGREDIENTS

1 Each	 12" Fresh 'n Ready Oven Rising Sheeted Pizza Dough, 24 16.6-Oz (#07366)
3 oz	Arugula pesto sauce
4 oz	Mozzarella shredded
8 Slice	Heirloom Tomato
2 2/3 tbsp.	Ricotta cheese, drained and whipped
	Dried oregano, garnish
	Fesh basil, garnish



DIRECTIONS

- 1 Remove Fresh 'n Ready® Pizza Dough from freezer.
- 2 Spread pesto evenly on top of crust, leaving 1/2" edge. Sprinkle Mozzarella over sauce.
- 3 Distribute tomato slices evenly over pizza; top with dollops of Ricotta.
- 4 Bake pizza, following directions on case.
- 5 Remove from oven and garnish with oregano and basil.