



SUMMER PIZZA

Summer freshness served up in the form of a pizza. The thin crispy crust services as the perfect carrier for the tomatoes, mozzarella and basil.

Yield: 1 pizza



INGREDIENTS

1 Each  16" Extra Thin Parbaked Pizza Crust (#21957)

4 Each Tomatoes, seeded and chopped

1 tsp. Salt

1 Each Small red onion, thinly sliced

10 oz Fresh mozzarella, cubed

6 tbsp. Fresh Basil, Chopped

1/4 tsp. Fresh ground black pepper

1/2 C Parmesan cheese, grated

2 tbsp. Olive oil

DIRECTIONS

- 1 Put the tomatoes in a strainer set over a medium bowl and toss with the salt and let drain for 15 minutes
- 2 In a medium bowl, combine the drained tomatoes with the onion, mozzarella, basil, and pepper and top each pizza crust with half of the tomato mixture
- 3 Sprinkle the pizzas with the Parmesan and drizzle with the oil and bake as recommended below, or until desired crust color is achieved and cheese is melted. Convection Oven: 375 F (190 C), 5 - 8 Minutes. Deck Oven: 500 F (260 C), 6 - 9 Minutes. Conveyor Oven: 500 F (260 C), 3 - 4 Minutes