

Grilled Heirloom Tomato and Goat Cheese Pizza

Found at www.cookinglight.com and brought in by: Alejandro S.

Requires only five fresh ingredients and a handful of pantry staples

Ingredients

- 1 (13.8-ounce) can refrigerated pizza crust dough
- Cooking spray
- 1 garlic clove, halved

- 1 large heirloom tomato, seeded and chopped (about 10 ounces)
- 1/2 cup (2 ounces) shredded part-skim mozzarella cheese
- 3/4 cup (3 ounces) crumbled herbed goat cheese

Preparation

1. Prepare grill to medium heat.
2. Unroll dough onto a large baking sheet coated with cooking spray; pat dough into a 12 x 9-inch rectangle. Lightly coat dough with cooking spray.
3. Place dough on grill rack coated with cooking spray; grill 1 minute or until lightly browned. Turn crust over. Rub with garlic; sprinkle with tomato and cheeses. Close grill lid; grill 3 minutes. Serve immediately.

