



Quick Pizza Margherita

Make a thin and crispy pizza in under 30 minutes with refrigerated pizza dough, plum tomatoes, mozzarella, and basil.

- **Yield:**
4 servings (serving size: 2 pieces)

Photo by: Randy Mayor;
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Ingredients

1 (10-ounce) can refrigerated pizza crust dough	1 cup (4 ounces) shredded fresh mozzarella cheese
Cooking spray	1 teaspoon balsamic vinegar
1 teaspoon extra-virgin olive oil, divided	1/2 cup thinly sliced fresh basil
1 garlic clove, halved	1/8 teaspoon salt
5 plum tomatoes, thinly sliced (about 3/4 pound)	1/8 teaspoon black pepper

Preparation

Preheat oven to 400°.

Unroll crust dough onto a baking sheet coated with cooking spray; pat into a 13 x 11-inch rectangle. Bake at 400° for 8 minutes. Remove crust from oven, and brush with 1/2 teaspoon oil. Rub crust with cut sides of garlic.

Arrange tomato slices on crust, leaving a 1/2-inch border; sprinkle evenly with cheese. Bake at 400° for 12 minutes or until cheese melts and crust is golden.

Combine 1/2 teaspoon oil and vinegar, stirring with a whisk.

Sprinkle pizza evenly with sliced basil, salt, and pepper. Drizzle the vinegar mixture evenly over the pizza. Cut pizza into 8 pieces.

Nutritional Information

Amount per serving

Calories 298	Caloriesfromfat 30 %	Fat 10 g	Satfat 4.6 g	Monofat 3.5 g	Polyfat 1.4 g	Protein 12.2 g
Carbohydrate 38.6 g	Fiber 2.1 g	Cholesterol 22 mg	Iron 2.6 mg	Sodium 595 mg	Calcium 175 mg	

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