

tasty Recipe

Caprese Pizza

INGREDIENTS

1/2 cup sliced tomato
1/2 cup chopped tomatoes
1 tablespoon grapeseed oil,
plus additional to brush crust
if desired

1 tablespoon balsamic
vinegar
1 teaspoon dry oregano
salt and pepper
1 pound pizza dough at
room temperature (see note)

4 ounces fresh
mozzarella cheese,
sliced
1 tablespoon fresh basil,
sliced into thin strips
Crushed red pepper



INSTRUCTIONS

- Combine heirloom tomatoes, cherry tomatoes, grapeseed oil, balsamic vinegar, oregano, salt and pepper. Set aside to marinate.
- Stretch pizza dough until about 1/4-inch thick with slightly higher edges. Lay on hot pizza stone (or greased baking sheet) and bake 5 minutes, or until crust starts to bubble and brown on the edges.
- Remove crust from oven and spread heirloom tomatoes, cherry tomatoes, roasted garlic (see recipe below), fresh mozzarella, and basil around the center of the crust. Brush edges with oil if desired (brushing will give the crust more golden-brown color). Return pizza to oven and bake 20 minutes, or until cheese is melted and crust is golden brown. Watch pizza closely and adjust baking times as needed to prevent burning.
- Remove pizza from the oven and garnish with crushed red pepper and additional dry oregano (if desired). Slice into four (or more) pieces and serve.

TIP: You can use fresh pizza dough from the deli section of your grocery store for this recipe. Cooking times may vary depending on the type of dough you use. Follow the instructions on the package.

