

Pizza Caprese

INGREDIENTS

- 3 tbsp. extra-virgin olive oil, divided
- 1-16 oz. store-bought pizza dough
- 2 large tomatoes, thinly sliced
- ½ lb. Lioni fresh mozzarella, thinly sliced
- 2 large basil sprigs
- 1 tsp. dried oregano
- ⅛ tsp. ground black pepper

PREPARATION

- 1) Preheat oven to 425°F.
- 2) Lightly oil large pizza pan with 1 tablespoon of oil. Stretch and shape pizza dough to fit pan.
- 3) Brush dough with remaining olive oil; top with the tomatoes. Bake about 10-15 minutes. Remove from oven; arrange mozzarella slices on pizza; sprinkle with oregano and pepper.
- 4) Bake 10 minutes longer until crust and cheese are lightly browned.
- 5) Remove from oven; sprinkle with basil leaves. Serve immediately.

Makes 6 main-dish servings.



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Traditional Fresh Mozzarella Products

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