

THE GARDEN GATOR RECIPE GUIDE

Margherita Pizza

Ingredients:

- 1/4 Cup Pomi strained tomatoes
- 1 Tablespoon extra virgin olive oil
- 1 Small ball fresh mozzarella, cut into 6 slices
- 6 large fresh basil leaves
- Pizza Crust

Directions:

- Prepare pizza crust as directed.
- Spread the tomato sauce evenly over the pizza crust.
- Drizzle the olive oil over the sauce, and arrange the mozzarella slices on top.
- Broil for about 4-7 minutes to melt cheese.
- Cut pizza into 6 slices, put a basil leaf on each slice, and serve

(Note: Recipe courtesy of Robin Gorham)

