



Margherita Pizza



This recipe calls for:

Homemade Style Pizza Sauce

Prep time

5 MINUTES

Cook time

10 MINUTES

Servings

4

Ingredients

1 12 inch ready-to-use pizza crust
1/2 cup RAGÚ® Homemade Style Pizza Sauce
8 ounces fresh mozzarella cheese, cut into 1/2 inch thick slices
6 fresh basil leaves
kosher salt and cracked black pepper, to taste
extra virgin olive oil

Instructions

1. Preheat oven to 425°F. Place pizza crust on foil-lined baking sheet. Spread sauce evenly over crust to within 1/4 -inch of edge. Top with cheese slices.
2. Bake 10 minutes. Top with basil. Season with salt and pepper and drizzle with oil before serving.

Tip: For a BLT Pizza, omit basil and olive oil. Prepare pizza as directed, adding chopped cooked bacon. Top with shredded iceberg lettuce and drizzle with mayonnaise after baking. Use your Grill: Top pizza crust with sauce and cheese. Place directly on grill heated to medium-high. Grill 5 minutes or until cheese is melted and crust is browned on bottom. Transfer to cutting board. Top with basil, season with salt and pepper and drizzle with oil.