

Margherita Pizza

Enjoy Fall with this rustic Italian classic!

Ingredients

Pizza Sauce:

- 1/4 small onion
- 2-3 fresh basil leaves
- 1/2 tbsp (7 mL) olive oil
- 1 large garlic clove
- 1/8 tsp (0.5 mL) each dried oregano and red pepper flakes
- 1/8 tsp (0.5 mL) each salt and pepper

1 can (8 oz./250 g) tomato sauce

Dressing:

- 1 pkg (13.8 oz./283 g) refrigerated classic pizza crust
- 1 tbsp (15 mL) olive oil, divided

Topping:

- 6 oz. (175 g) fresh mozzarella cheese (5-6 slices)
- 1 oz. (30 g) fresh Parmesan cheese (1/2 cup/125 mL grated)
- 5-6 leaves, fresh basil, finely chopped



pampered|chef.

Instructions

1. Preheat the oven to 400°F (200°C). Cut the onion into chunks and place them into the [Manual Food Processor](#); process until finely chopped. Roll the basil leaves and use the [Pizza & Crust Cutter](#) to slice them into thin ribbons. Add the onion, oil, garlic, seasonings, salt and pepper to the [Classic Batter Bowl](#). Microwave, uncovered, on HIGH for 2 minutes or until the onions are softened and the seasonings are fragrant. Add the tomato sauce and basil, and microwave, uncovered, for 2 minutes.
2. Use the [Chef's Silicone Basting Brush](#) to brush the [White Large Round Stone](#) or the [Rockcrok®Grill Stone](#) with 1 tsp (5 mL) of the oil. Place the dough onto the stone and use the [Baker's Roller®](#) to roll out the pizza dough evenly to fit the pan.
3. Use the pastry tool from the Baker's Roller to pierce the dough all over except for the edges. Brush the remaining oil onto the crust. Bake for 12-14 minutes, or until the crust is lightly browned.
4. For the topping, use the [5" \(13-cm\) Santoku Knife](#) or [Quick Slice](#) to slice the mozzarella. Use the [Microplane® Adjustable Coarse Grater](#) to grate the Parmesan.
5. To assemble, spoon the sauce onto the crust. Tear 3-4 basil leaves and arrange them on top of the sauce. Place the mozzarella on top of the basil, and top with grated Parmesan.
6. Bake for 14-16 minutes, or the cheese is melted and lightly browned.
7. Remove from the oven and let stand for 5 minutes. Sprinkle the finely chopped basil leaves on top of the pizza before serving.

Yields 6 servings

U.S. Nutrients per serving:

Calories 200, Total Fat 7 g, Saturated Fat 2 g, Cholesterol 5 mg, Sodium 760 mg, Carbohydrate 34 g, Fiber 2 g, Protein 8 g

Cook's Tips:

For this recipe, you can also use 1 lb. (450 g) prepared pizza dough or 5-Minute Dough. If using the 5-Minute Dough, bake at 450°F (230°C) for 14-16 minutes or until crust is golden brown. Top as directed, then bake for 7-9 minutes.

You can substitute tomato sauce with 1 cup (250 mL) crushed tomatoes for a more rustic sauce.