



Pizza Margherita

READY IN



45 min.

SERVINGS



8

CALORIES



42 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 3 tablespoons torn basil fresh
- ☐ 0.1 teaspoon pepper black freshly ground
- ☐ 3 ounces buffalo mozzarella cheese cut into small pieces
- ☐ 0.3 teaspoon kosher salt
- ☐ 1 teaspoon olive oil extra-virgin divided
- ☐ 10 inch basic pizza dough
- ☐ 6 slices tomatoes very thin

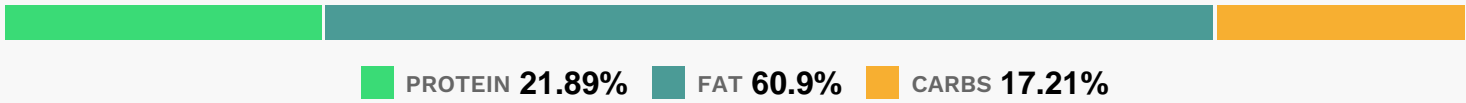
Equipment

- ☐ paper towels
- ☐ oven
- ☐ spatula
- ☐ pizza stone

Directions

- ☐ Position an oven rack in the lowest setting.
- ☐ Place a pizza stone on the lowest oven rack.
- ☐ Preheat oven to 50
- ☐ Preheat pizza stone 30 minutes before baking pizza.
- ☐ Gently brush 1/2 teaspoon oil over Basic Pizza Dough. Pat tomato slices with a paper towel. Arrange cheese over dough, leaving a 1/2-inch border. Top with tomato slices. Slide dough onto preheated pizza stone, using a spatula as a guide.
- ☐ Bake at 500 for 9 minutes or until crust is golden.
- ☐ Remove from pizza stone.
- ☐ Drizzle with remaining 1/2 teaspoon extra-virgin olive oil.
- ☐ Sprinkle with basil, salt, and black pepper.
- ☐ Cut into 8 wedges.

Nutrition Facts



Properties

Glycemic Index:17.5, Glycemic Load:0.02, Inflammation Score:-2, Nutrition Score:1.6678261219159%

Flavonoids

Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 41.75kcal (2.09%), Fat: 2.84g (4.37%), Saturated Fat: 1.48g (9.28%), Carbohydrates: 1.81g (0.6%), Net Carbohydrates: 1.73g (0.63%), Sugar: 0.31g (0.35%), Cholesterol: 8.08mg (2.69%), Sodium: 139.19mg (6.05%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.3g (4.6%), Calcium: 238.66mg (23.87%), Vitamin A: 359.6IU

(7.19%), Vitamin K: 3.52µg (3.36%)