

## **Margherita Pizza**

Prep time: 5 Cook Time: 10 Servings: 12

 $Italian, Better\ For\ You, Entrees, Appetizers/Sides/Snacks, Wraps, FSR/QSR, Casual\ Dining, Catering, Plant-Based\ Preferences, Snacks\ \&\ Shareables$ 

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Tomato Basil Wraps	10250		12 Each
Tomato Paste			12 Oz.
Crushed Tomatoes			6 Oz.
Thyme		fresh, minced	2 1/2 tsp.
Oregano		fresh, minced	2 1/2 tsp.
Heirloom Tomatoes		sliced	36 Oz.
Ciliegine Mozzarella Balls			18 Oz.
Garlic Butter		commercially prepared	As Needed

## **Instructions**

- 1. Pre-heat oven to 350°F.
- 2. In a bowl, combine tomato paste, crushed tomatoes, fresh thyme and oregano. Mix well to combine. Reserve refrigerated.
- 3. To plate: Spread  $1\frac{1}{2}$  oz. tomato sauce mixture onto Tomato Basil Wrap, top with 3 oz. sliced tomatoes and sprinkle  $1\frac{1}{2}$  oz. mozzarella balls around pizza. Bake in oven for 10-12 minutes, or until crisp, hot and melty. Brush with garlic butter, cut and serve.

