



Sheet-Pan Caprese Pizza

Makes 6 servings. Recipe from EatingWell.

Ingredients

1 pound fresh prepared whole-wheat pizza dough
1 tablespoon olive oil
 $\frac{3}{4}$ teaspoon kosher salt, divided
 $\frac{1}{2}$ teaspoon black pepper, divided
8 ounces fresh mozzarella cheese, thinly sliced
2 cups baby heirloom tomatoes, halved or quartered
 $\frac{1}{2}$ cup loosely packed fresh basil leaves
2 tablespoons balsamic glaze

Nutritional info

Calories:	309
Total Fat:	14g
Cholesterol:	69mg
Sodium:	548mg
Protein:	13g
Carbohydrates:	37g

Directions

1. Place a 17- x 12-inch baking sheet in oven; preheat oven to 450°.
2. Stretch pizza dough into a 15- x 10-inch rectangle on a large sheet of parchment paper. Brush dough evenly with oil; sprinkle with $\frac{1}{2}$ teaspoon of the salt and $\frac{1}{4}$ teaspoon of the pepper. Transfer to hot baking sheet in preheated oven. Bake until crust starts to brown, about 10 minutes.
3. Remove from oven; top evenly with cheese and tomatoes. Return to oven; bake at 450° until cheese just melts, about 2 minutes.
4. Remove from oven. Sprinkle with basil and remaining $\frac{1}{4}$ teaspoon each salt and pepper; drizzle with glaze.
5. Slice into 6 pieces.