



White Tomato Pizza

*Easy and savory. A real crowd pleaser.
Makes two small pizzas or use full sheet
for a large pizza.*

No meat in this makes this one vegetarian friendly. Options include adding a little chopped onion, minced garlic and or oregano. Hint - scissors work well to chop basil leaves.

Quantity	Ingredients	Preparation Notes
1 sheet	Puff Pastry Thawed	• Heat oven to 375
2 Tbsp	Olive Oil	• Prepare baking sheet with parchment paper or spray with cooking spray
1/4 C	Grated Parmesan Cheese	• Unfold sheet onto lightly floured surface.
2/3 C	Ricotta	• Either cut in half for smaller pizzas or leave whole for large
2 Med	Plum Tomatoes sliced thin	• Roll out to size of baking sheet and place on baking sheet
2 Tbsp	Fresh Basil Leaves - chopped	• Make edges come up slightly to form crust
		• Drizzle with olive oil
		• In a small bowl, combine ricotta and one half of parmesan
		• Spread cheese mixture on pastry
		• Top with sliced tomatoes
		• Sprinkle with chopped basil and remainder parmesan.
		• Bake for 20 minutes until golden brown and serve hot