

FEATURED RECIPE

Ingredients:

For the Sauce:

- 1/3 cup olive oil
- 1 1/2 tsp. crushed red pepper flakes
- 3/4 tsp. salt
- 4 medium cloves of garlic, diced
- 5 cups canned crushed or puréed tomatoes
- Zest of one lemon

For the Pizza:

- Whole wheat pizza crust
- Fresh Mozzarella balls
- Basil, cut into ribbons

Optional:

- Fresh cherry tomatoes, halved



Margarita Pizza // Serves 4 plus leftovers

Another warm-weather favorite, I have been relishing in the summery flavors of this simple margarita pizza. The sauce recipe here is from one of my favorite natural foods blogger, Heidi Swanson. Her take on the classic tomato sauce is spicy and bright because of the red pepper flakes and lemon zest. I tend to use crushed tomatoes as per her recipe, but if you prefer a smoother sauce, canned tomato sauce (without extra flavors) will work just fine as well. Feel free to adjust the spice level to suit your preferences. For the crust, I like to purchase a ball of dough from my favorite local pizza shop, but you can also purchase your dough frozen from the grocery store, just be sure to allow time for the dough to thaw.

Preheat oven to 425° F

To make the sauce, combine the olive oil, red pepper flakes, salt, and garlic in a saucepan and heat over medium high. Sauté just until fragrant, about 45 seconds or so. Stir in the tomatoes and heat to a gentle simmer, about a minute or two. Stir in the lemon zest and taste – adjust salt as necessary.

Stretch your fresh or thawed dough into a circular pizza shape and place on pizza stone or baking sheet. Ladle tomato sauce onto the dough and spread it out evenly. Space fresh mozzarella balls evenly on top of the pizza. Sprinkle desired amount of basil ribbons on top. Roll the edge of the pizza over to create a crust – brush the newly created crust with olive oil and sprinkle with salt. Place the pizza into the middle of the oven and bake for about 20 minutes, or until crust is browned and cheese is melted and bubbling.



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