

Personal Margherita Pizza

Indulge in a classic Margherita pizza made just for you! With a crispy crust, tangy tomato sauce, fresh mozzarella, and fragrant basil, this personal-sized pizza is perfect for a quick and delicious meal.


15 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 pre-made pizza dough (about 6-8 inches)
- 1/4 cup tomato sauce
- 1/2 cup fresh mozzarella cheese, sliced
- Fresh basil leaves
- 1 tablespoon olive oil
- Salt and pepper to taste

Steps

- 1 Preheat your oven to 475°F (245°C).
- 2 Roll out the pre-made pizza dough on a floured surface to your desired thickness.
- 3 Place the rolled dough on a baking sheet or pizza stone.
- 4 Spread the tomato sauce evenly over the dough, leaving a small border around the edges.
- 5 Layer the fresh mozzarella slices on top of the sauce.
- 6 Drizzle with olive oil and season with salt and pepper.
- 7 Bake in the preheated oven for 10-12 minutes or until the crust is golden and the cheese is bubbly.
- 8 Remove from the oven and top with fresh basil leaves before slicing and serving.