

Personal Margherita Pizza


15 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- ☐ 1 pre-made pizza crust
- ☐ 1/4 cup pizza sauce
- ☐ 1/2 cup fresh mozzarella cheese, sliced
- ☐ 1 medium tomato, sliced
- ☐ Fresh basil leaves
- ☐ Olive oil
- ☐ Salt and pepper to taste

Indulge in a classic Margherita pizza made just for you! This delightful personal-sized pizza features a crispy crust, fresh tomatoes, creamy mozzarella, and fragrant basil.

Steps

- 1 Preheat your oven to 475°F (245°C).
- 2 Place the pizza crust on a baking sheet or pizza stone.
- 3 Spread the pizza sauce evenly over the crust.
- 4 Arrange the mozzarella slices and tomato slices on top of the sauce.
- 5 Drizzle a little olive oil over the toppings and season with salt and pepper.
- 6 Bake in the oven for 10-12 minutes, or until the cheese is bubbly and the crust is golden.
- 7 Remove from the oven and top with fresh basil leaves before slicing and serving.