

## Fresh Tomato Tart

### Ingredients:

1 store-bought fresh Pizza Dough  
8-10 oz. shredded Mozzarella Cheese  
2 tbsp. chopped fresh Basil, plus more for garnish  
4-6 Plum Tomatoes, cut in 1/4 inch slices  
1/2 tsp. Kosher Salt  
1/4 tsp. fresh ground Black Pepper  
1/4 cup Extra Virgin Olive Oil

### Directions:

Preheat oven to 400 degrees. Line a loose-bottom tart pan with dough, rolled out to 1/8 inch thick.

Spread the bottom with shredded cheese and sprinkle with basil. Cover with tomato slices, arrange as evenly as possible. Sprinkle with salt and pepper, drizzle with olive oil and bake 20-30 minutes. *Watch carefully* and remove when crust is golden and cheese is bubbly. Garnish with fresh basil & serve warm.

Makes 8-10 Servings