

# Caprese Pizza

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 10 minutes

Makes approx. 12 3x4" pieces

**CChints:** This pizza takes a traditional Caprese salad and puts on a pizza crust. The trick to a great crisp crust is to pre-bake the crust. You can find premade basil pesto in your supermarket's deli in the refrigerator case.

1 prepared pizza dough from a pop-type tube, thin crust  
1 cup premade Basil Pesto  
2 large fresh tomatoes or 4-5 plum tomatoes, sliced 1/4 inch thick  
8 ounces fresh mozzarella cheese, sliced 1/4 inch thick  
1 tablespoons balsamic vinegar  
1 tablespoons olive oil  
1/2 teaspoon sugar  
Mixings for your favorite side salad and dressing

Preheat the oven to 425 degrees F. Open can of prepared pizza dough and unroll it on a non-stick baking or cookie sheet. Prick the dough 4 times with a fork in 4 different areas of the dough and slightly turn up all edges. Let it sit until the oven is heated.

When the oven is ready, put the pizza dough in the oven to cook for 6 minutes to prebake the crust but not so much that it browns. This will be the beginning of a crunchy crust. While this bakes you can prepare the rest of the ingredients.

Remove the pizza crust from the oven and let it cool for 2-3 minutes. You are now ready to assemble the pizza. Stir the pesto sauce and spoon it over the pizza crust. Spread it around to within 1/2 inch of the dough edges. Lay the sliced tomatoes over the sauce and the cheese over that. Whisk together the olive oil, balsamic vinegar and sugar and drizzle this over the entire pizza.

Bake for 5-6 minutes until cheese melts and the crust is a golden brown. During this time, do a little clean up and prepare your salad.

When the pizza is done remove it from the oven. Let cool a minute or two while you get your pizza cutting wheel. If your wheel is metal it could damage your nonstick pan so you might want to gently remove the pizza from the pan and onto a pizza board or cutting board. Slice into pieces and serve with your salad.

Caroleicious!