Margherita Style Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

Pre-made pixxa dough (i get mine from the local brick house pizzeria)
olive oil
vine ripe small tomatoes (mine are from my garden)
1/4 c shredded italian cheese
1 Tbls pine nuts
balsamic vinegar
fresh basil

Instructions

roll out pizza dough to size desired. brush with olive oil. sprinkle 3/4 of the cheese on top. place tomatoes randomly. sprinkle with pine nuts and remaining cheese. bake @ 375 for 10-15 minutes or according to dough instructions. remove from oven and top with basil and balsamic vinegar. delish!!

i used a cookie sheet lined with a silpat this time, but i also have used a baking stone with great results