

## **Fresh Tomato, Roasted Garlic, and Ricotta Pizza**

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### **Ingredients:**

One pizza dough (purchased, or made from scratch)  
Olive oil  
One small container ricotta - whole milk  
Several tomatoes - sliced  
Roasted garlic spread (or one roasted garlic head)  
Basil (4-6 leaves)  
Fresh mozzarella (sliced or torn)  
Salt/pepper



### **Directions:**

Preheat oven to 375\* (or as pizza dough directions call for)  
Place pizza dough on pizza stone or prepared baking sheet  
Drizzle with olive oil  
Arrange roasted garlic or garlic spread over dough  
Spoon spoonfuls of ricotta over dough  
Arrange sliced tomatoes over ricotta and garlic  
Top with additional fresh mozzarella, basil, salt, pepper, any other herbs of choice and if you want, drizzle olive oil over top.  
Bake for 30 minutes or until tomatoes are cooked, cheese is bubbly, crust is done.

SO GOOD! Enjoy

