

Basil & Arugula Pizza



2-3 servings



25 minutes



The fresh basil and arugula make this pizza perfect for a quick, fresh meal. The more natural ingredients you include, the healthier it becomes.



INGREDIENTS

Basic pizza dough (sub. pita flatbread or ready-made pizza crust)
1 cup diced canned tomatoes
3 cloves of garlic, thinly sliced
2 ounces mozzarella cheese, thinly sliced or shredded
A pinch of salt
1 large black olive
Bunch of fresh basil leaves, torn if large
Small bunch of baby arugula leaves
2 ounces parmesan cheese, shaved
A pinch of cracked pepper

DIRECTIONS

1. Preheat oven to 450 degrees F.
2. Spread tomatoes evenly over the pizza dough (or dough substitute) leaving a 1/2 inch border between sauce and edge of crust.
3. Top with sliced garlic and mozzarella. Season with salt. Place olive in center.
4. Bake for 10 to 15 minutes until crust is crisp and golden brown, and cheese is bubbling and beginning to brown.
5. Top with basil, arugula and parmesan. Season with cracked pepper. Serve hot.