

# Margherita Pizza for One

## Ingredients

1/2 batch pizza dough (I used 1/2 of [this recipe](#))  
generous 1/8 cup marinara (I used roasted garlic from @traderjoes)  
3/4 cup shredded mozzarella cheese  
1/2 roma tomato, sliced (I used three thick slices)  
Garlic, oregano, salt, and pepper  
1 oz. prosciutto (I used 2 pieces)  
7-10 basil leaves, torn  
balsamic glaze (I used @traderjoes)

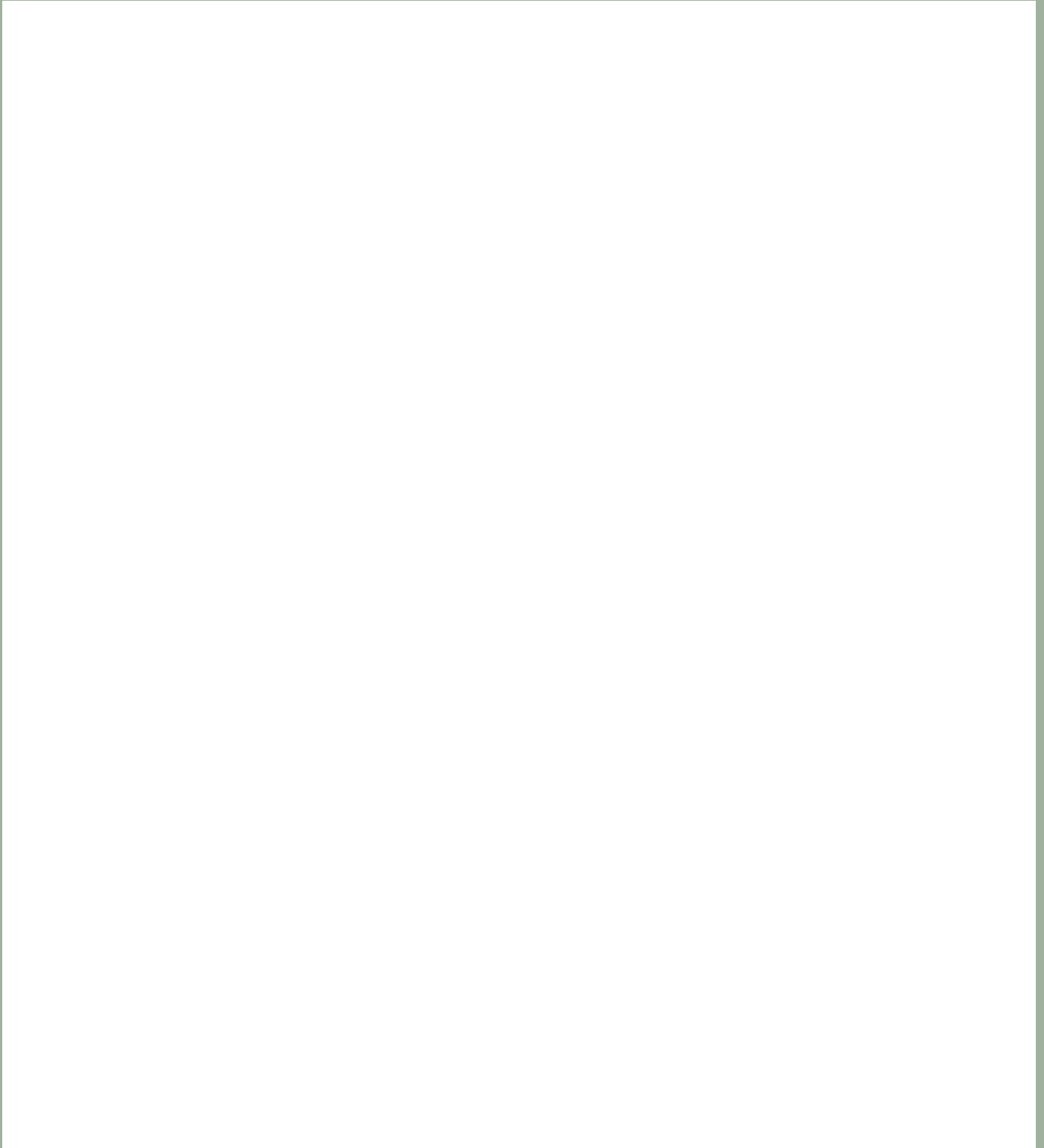
## Directions

1. Add pizza stone to oven and heat to 400 F.
2. Make pizza dough and spread out on parchment paper to about 7 inches.
3. Flip over onto pizza stone and peel off parchment paper.
4. Bake pizza for 5 minutes. Flip over and bake 2 more minutes. (If you use a different dough recipe, you'll likely need to bake the dough longer.)
5. Spread marinara over crust.
6. Sprinkle whole pizza with garlic, oregano, salt, and pepper.
7. Add mozzarella cheese.
8. Add tomato slices and prosciutto.
9. Bake 5 minutes.
10. Turn off oven and turn on broiler to high.
11. Broil for 30 seconds to 1 minute until cheese is slightly brown and bubbly. Watch carefully as it can burn quickly.
12. Sprinkle with basil.
13. Drizzle with balsamic glaze.
14. Slice and enjoy.

Disclaimer: I am not a nutritionist and sharing this recipe does not constitute nutrition advice. Please consult a nutritional practitioner about a nutrition plan that's best for you.

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*My notes*



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