

# upclose & tasty

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## Tomato Ricotta Pizza

Recipe inspired by Cooking Light; Recipe preparation by Elena Baroni

### Ingredients

2 cups cherry tomatoes, halved  
1 tablespoon olive oil  
12 ounces fresh pizza dough  
3/4 cup part-skim ricotta cheese  
2 tablespoons refrigerated pesto  
1 garlic clove, minced  
2 ounces feta cheese, crumbled  
1/4 cup fresh basil leaves, torn

### Preparation

1. Place pizza stone in the oven and preheat oven to 500 degrees F.
  2. Allow pizza stone to heat in oven for about an hour.
  3. Combine tomatoes oil on a foil-lined baking sheet and bake for 7 minutes.
  4. Roll the dough into a 13-inch circle on parchment paper and pierce with a fork.
  5. Place dough on preheated stone and bake for 3 minutes.
  6. Combine ricotta, pesto and garlic together in a medium-sized bowl.
  7. Spread over the dough, leaving 1/2-inch border.
  8. Sprinkle with feta.
  9. Bake for 7-10 minutes.
- Note:** Be sure to check your crust as oven temps can vary. You're looking for a nice golden color.
10. Top pizza with tomatoes and bake for another 4 minutes.
  11. Remove from oven and top with fresh basil.

**Enjoy!**