

## Margherita Pizza

## **INGREDIENTS:**

Pizza Dough, homemade or store-bought Cornmeal or Semolina, to prevent sticking ½ c F+F Tomato Basil Marinara Sauce ½ - 1 tsp of F+F Italian Seasoning Chili Flakes, to taste 4 oz Burrata or Mozzarella Handful Fresh Basil, chopped



## **INSTRUCTIONS:**

- 1. Preheat oven to 425°F.
- 2. Roll out pizza dough to about ¼ inch thickness, using cornmeal or semolina to prevent sticking.
- 3. Spread F+F Tomato Basil Marinara Sauce on the pizza dough, then sprinkle with F+F Italian Seasoning & chili flakes.
- 4. Evenly distribute cheese over pizza.
- 5. Bake for 10-15 minutes.
- 6. Top with freshly chopped basil.

Ænjoy!