

Healthy Food for a Wealthy Mood

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Strawberry, Basil, and Balsamic Pizza

- 1 Pre-Made Pizza Dough
- 1 Ball of Fresh Mozzarella, sliced
- 6 Large Strawberries, sliced
- ½ Cup Ricotta Cheese
- Basil leaves, torn
- Fresh ground pepper
- Olive oil
- 1-2 Teaspoon balsamic reduction

Cooking Instructions

- Preheat oven to 500 degrees F
- Roll out dough on floured surface and transfer to baking sheet coated in olive oil
- Arrange mozzarella on dough and scatter strawberries across dough
- Add ricotta cheese where you see fit
- Drizzle with olive oil and place in oven
- Bake 8-12 minutes (until crust is golden brown)
- Scatter basil across pizza once removed from oven, then drizzle balsamic reduction on top and ground fresh black pepper.
- Tasty!!!

Nutrition Facts (Entire Meal)

- Strawberries (6) = 24 calories, ball of mozzarella = 125 calories, pizza dough = 130-150 calories, ½ cup ricotta cheese = 200 calories

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