



Cooking
with Herbs
for Health,
Flavor &
Tradition

Bubbie's MARGHERITA PIZZA

on pre-made
pizza dough



INGREDIENTS:

- 1 premade pizza dough (12–14 inches)
- ½ cup pizza sauce (your favorite)
- 1 cup fresh mozzarella cheese, sliced or torn
- 1 cup cherry tomatoes, halved
- Fresh basil leaves
- 2 tbsp olive oil
- 1 tsp Italian seasoning
- ½ tsp garlic powder
- ½ tsp dried oregano
- Optional: pinch of red pepper flakes
- Optional: grated Parmesan cheese for sprinkling

INSTRUCTIONS:

Preheat oven according to the dough package directions.

- 1 Roll or stretch the dough onto a pizza pan or baking sheet.
- 2 Spread pizza sauce evenly over the dough.
- 3 Arrange mozzarella slices over the sauce.
- 4 Add cherry tomatoes.
- 5 Drizzle with olive oil and sprinkle with Italian seasoning, garlic powder, and oregano.
- 6 Bake until the crust is golden and the cheese is melted and bubbly (12–15 minutes, or per dough package).
- 7 Remove from oven and top with fresh basil leaves. Sprinkle with Parmesan cheese and red pepper flakes, if desired. Slice and enjoy!

BENEFITS:

- Fresh basil adds antioxidants and anti-inflammatory benefits.
- Tomatoes are rich in lycopene, vitamins, and hydration.
- Herbs and olive oil support heart health and digestion.
- Simple, wholesome ingredients for a delicious, feel-good meal.

EXTRA HERBAL BOOST

Add any of these before baking:



Fresh basil



Oregano



Thyme



Rosemary



Arugula



Red pepper flakes



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