

Roasted Tomato Pizza

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Serves 4

Points calculated using 2 ingredient dough. If you use something different, you will need to recalculate

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

<https://cmx.weightwatchers.com/details/MEMBERRECIPE:62d4dfaeecc39557e8c86052b>

- 1 1/2 pounds fresh tomatoes
 - 1 teaspoon kosher salt
 - 1 tsp olive oil
 - Fresh black pepper to taste
 - pizza crust of your choosing – will need to add points for the crust you chose!
 - 3/4 cup mozzarella cheese (shredded)
 - 1/2 oz grated parmesan cheese
 - 1/2 cup fresh basil (sliced into thin strips)
 - Preheat the oven to 450 degrees.
1. Slice the tomatoes into 1/8 thick slices and place on baking sheet sprayed with non-stick spray.
 2. Season the tomatoes with salt, pepper and olive oil and bake at 450 degrees for 20 minutes.
 3. Lower the oven to 425 degrees, then spread out the pizza crust out onto a clean baking sheet spreading to the

edges as much as possible. Poke holes with a fork along the top of the crust so it doesn't bubble up.

4. Bake the crust for 8 minutes then remove from the oven and top with the three types of parmesan cheese, the roasted tomatoes and then the mozzarella.
5. Place the pizza back in the oven and bake until the cheese is melted, about 7-8 minutes.

Main Course

Pizza