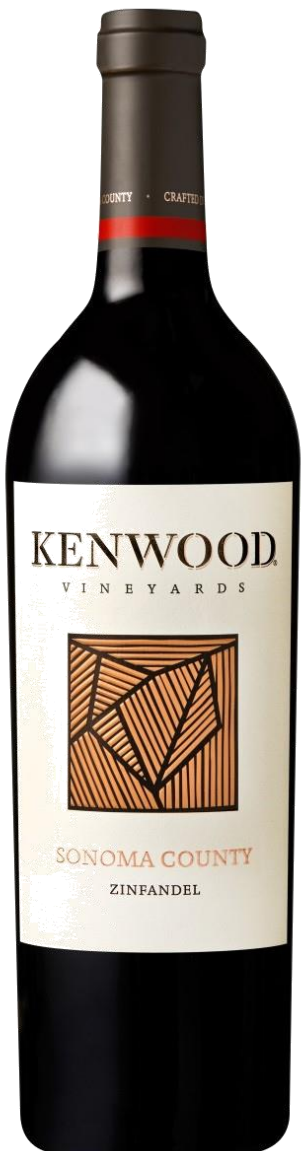




# Margherita Pizza



## At a Glance:

Prep Time: 5 minutes  
Cook Time: 10 minutes  
Total Time: 15 minutes  
Yield: 2 small pizzas, 4-6 servings

## You'll Need:

- 2 pre-made pizza dough
- 1 tablespoon olive oil.
- 6 tablespoons Pizza Sauce
- 12 fresh basil leaves
- 4 plum tomatoes, sliced
- 12 slices fresh mozzarella
- balsamic vinegar, for drizzling

## Directions:

1. Follow the directions for how to prepare and grill your pizza dough
2. After removing the pizza from the grill, immediately top the pizza with sauce, basil, tomato and cheese.
3. Return the pizza to the grill and cook until the cheese is melted and beginning to bubble (3-5min).
4. Transfer the pizza to a serving platter and drizzle with the vinegar. Cut the pizza into wedges and serve immediately.

## Pair With:

The robust tomato flavors are perfectly complemented by [Kenwood Vineyards Sonoma County Zinfandel](#)