

PIZZA

Prep time: about 25 minutes

Ingredients:

- 1 12" pizza base (a large Boboli shell is excellent)
- 1 14-oz. can chopped tomatoes
- fresh basil leaves, sliced finely
- 2 or 3 pieces of prosciutto or Parma ham, sliced very thinly (you can find it at the deli counter)
- 4 oz. feta cheese, crumbled
- 1 tbsp. olive oil

Directions:

1. Preheat oven to 400 degrees Fahrenheit (204 degrees Celsius).
2. Place the pizza base on a baking sheet and spread it with a layer of tomato.
3. Sprinkle the basil over the tomato.
4. Tear the prosciutto or Parma ham into small pieces and lay the pieces over the pizza. Sprinkle the pizza with the feta cheese.
5. Drizzle the olive oil over the pizza.
6. Cook in the oven for 12 to 15 minutes or until the cheese browns and bubbles. Cut into 8 slices, share, and enjoy!

Serves: 4

Serving size: 2 slices

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