



Ingredients

6-8 basil leaves

4-6 tomatoes (depending on size)

2 cups shredded mozzarella cheese

cracked black pepper

1 tablespoon olive oil

1 premade pie dough

What To Do:

Preheat oven to 400-degrees.

Slice tomatoes into $\frac{1}{4}$ inch rounds. Stack the basil leaves and roll then slice into ribbons. Create a single layer of tomatoes on the bottom of the pie dough, top with about third of the mozzarella, a third of the basil and some fresh cracked pepper. Repeat two more times creating three layers of tomato, basil and cheese. Drizzle olive oil over the top and sprinkle with a dash of salt. Bake for 30 minutes, until a golden crust develops on top.