
Cooking With Rania

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Grilled Margherita Pizza

INGREDIENTS

¼ cup extra-virgin olive oil
4 garlic cloves, sliced
2 whole wheat Boboli Pizza shells
12 ounces fresh mozzarella cheese, sliced 1/4 inch ☐ thick
1 ounce Parmigiano-Reggiano cheese, freshly grated
2 cups red and yellow cherry tomatoes, halved
Large handful of baby arugula
½ cup chopped fresh basil
Sea salt, to taste

DIRECTIONS

In a small fry pan over low heat, warm the olive oil. Add the garlic, then remove the pan from the heat.

Heat the grill to medium and place the pizza stone onto the grill. Brush both sides of the pizzas with the garlic oil and place onto the stone. Grill until golden brown on both sides, about 1 minute per side.

Lightly brush the dough with more of the garlic-infused olive oil. Scatter the mozzarella and Parmigiano-Reggiano cheeses evenly over the dough, leaving a 1/2-inch border. Arrange half of the tomatoes on top.

Carefully slide the pizza onto the preheated pizza stone, cover the grill and bake until the crust is golden brown. Be careful not to burn the bottom of the pizza dough. Scatter the remaining tomatoes, the arugula and basil on top and season with salt. Using the pizza peel, transfer the pizza to a cutting board and cut into slices. Serve immediately.

Serves 2 to 4.