Mozzarella and Dry Jack Margherite Pizza

This pizza is a take on the classic, using U.S. Dry Jack, to add a bit of nutty intensity to the traditional flavor balance.

INGREDIENTS

(Makes 1 Pizza)

- Pre-baked crust*, 30cm
- Roma tomatoes, sliced thin
- U.S. Fresh Mozzarella, sliced thin
- U.S. Dry Jack**, shredded
- Fresh basil, juliened
- Pine nuts
- Garlic olive oil

* Using raw dough crust – bake at 260°C (500°F) on a pizza stone.
** May be substituted with U.S. parmesan.

NUTRITIONAL CONTENT

Per 100g

- Calories: 224kcal
- Total Fat: 13g
- Saturated Fat: 5g
- Trans Fat: 0g
- Cholesterol: 26mg
- Total Carbohydrates: 16g
- Dietary Fiber: 1g
- Sugars: 2g
- Protein: 12g
- Calcium: 235mg
- Magnesium: 20mg
- Phosphorus: 145mg
- Potassium: 134mg
- Sodium: 403mg
- Iron: 1mg
- Vitamin A: 584IU
- Vitamin C: 5mg

PREPARATION

1. Arrange tomato slices on crust.
2. Arrange fresh mozzarella slices on tomatoes.
3. Sprinkle Dry Jack on top.
4. Sprinkle fresh basil over cheese.
5. Sprinkle pine nuts over top.
6. Drizzle garlic oil over top.
7. Bake at 220°C (425°F) for 8-10 minutes or until crust is lightly browned and cheese is melted.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. Photo courtesy of the Wisconsin Milk Marketing Board. ©2014 U.S. Dairy Export Council.