

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	1
Roma tomatoes, sliced thin	375g
U.S. Fresh Mozzarella, sliced thin	300g
U.S. Dry Jack**, shredded	60g
Fresh basil, julienned	15g
Pine nuts	40g
Garlic olive oil	20ml

* 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.