



Summer Margherita Pizza

Prep: 15 minutes

Cook: 15 minutes

Serves: 4

Ingredients

- 1 whole wheat pizza dough
- 1/2 cup marinara sauce
- 2 garlic cloves, minced
- 2 cups shredded mozzarella cheese
- 1 ear of corn, shucked
- 1/2 cup cherry tomatoes, halved
- 1 small zucchini, diced
- Chopped fresh basil, for garnish

**Directions**

1. Place a pizza stone in the oven or line a baking sheet with parchment paper. Preheat the oven to 475°F. If using a pizza stone, preheat in the oven for 45 minutes.
2. Gently stretch pizza dough to desired thickness and place on the baking sheet, if using.
3. Spread marinara sauce over pizza dough leaving a 1-inch border around the edge. Sprinkle with garlic and mozzarella cheese. Cut kernels off the cob and sprinkle over cheese. Add cherry tomatoes and zucchini to the pizza.
4. Bake directly on the pizza stone, or place dough on the baking sheet in the oven, for 15 minutes or until cheese is bubbly and crust is lightly browned. Garnish with fresh basil.