



#### Directions

1. Preheat the Westinghouse Pizza Express with pizza stone to 480°F.
2. In a large skillet heat 1 tablespoon oil over medium high heat. Sauté onion and parsley to golden, then stir in garlic and oregano for a few seconds.
3. Add tomatoes to your pan, and then using your Westinghouse Turbo Hand blender, coarsely crush the tomatoes, leaving it chunky not smooth.
4. Bring sauce to a boil stirring constantly for 15 minutes. Remove from heat and let cool.
5. Spread sauce over your pizza dough, spread sliced mozzarella cheese and top with torn basil, drizzle with olive oil. Finish with fresh ground black pepper and salt.
6. Bake in hot oven (450°F to 480°F) for 15 to 20 minutes until crust is brown and crisp.

#### Chef Rick Tip

This classic Italian pizza was named after Queen Margerita; it was done on a very thin crust. So to get that traditional style crust , spread your dough very thin, brush with olive oil and cook in oven for 5-7 minutes until crisp. Then add sauce, cheese and basil and cook again for 10-12 minutes. Perfecto!



Westinghouse

## Margherita Pizza

#### Ingredients

- 1 tablespoon extra-virgin olive oil
- 1/2 medium onion, minced
- 1 sprig parsley, chopped
- 1 large clove garlic, minced
- 1/4 teaspoon dry oregano
- 1-1/2 cups canned San Marzano peeled Tomatoes
- 1/3 cup packed fresh basil leaves, torn
- 3 ounces fresh mozzarella cheese, thinly sliced
- 2 to 3 tablespoons extra-virgin olive oil
- Freshly ground black pepper and salt

