



# Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes  
that are Easy & Nutritious!*  
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## Grilled Margherita Pizza

Serves 4

### Ingredients:

- ¼ cup olive oil
- 1½ cups shredded mozzarella
- 1 pound pizza dough ball, divided in half flour (for dusting)
- 1 cup fresh tomatoes, sliced
- 8-10 fresh basil leaves

### Directions:

1. Gently dredge each dough ball in flour to coat and transfer to a lightly floured work surface. Carefully stretch each piece of dough to about 7" round or square shape. Then lay on a lightly floured tray.
2. To prepare gas grill: Preheat on high, covered, 10 minutes, then reduce heat.
3. Lightly brush dough with olive oil. Carefully flip dough rounds and place the oiled sides down, onto middle of lightly oiled grill rack and brush top of each with oil. Grill crusts, until undersides are golden brown (rotate if needed throughout grilling), 2 to 3 minutes on gas grill. The top of the dough will start to bubble.
4. Then flip the crusts over with tongs. Then top with each crust olive oil, spreading evenly over dough. Top with mozzarella and sliced tomatoes, covered with grill lid, until undersides are golden brown and cheese is melted, about 3 minutes.
5. Remove from grill and scatter basil over pizzas.