



## Margherita Pizza “Waffles”

**Prep: 10 minutes**

**Cook/Broil: 18 minutes • Serves: 4**

All-purpose flour, for dusting

1 (16-ounce) PICS pizza dough ball, thawed if necessary, cut into 4 pieces

Olive oil cooking spray

1 cup pizza sauce

8 ounces fresh mozzarella cheese, sliced

4 on-the-vine tomatoes, sliced

12 fresh basil leaves

Shredded Parmesan cheese, red pepper flakes and/or Italian seasoning for garnish (optional)

**1.** Preheat waffle iron to high; spray with cooking spray. Preheat broiler to high. On floured work surface, roll each piece of dough into a 6-inch round; dust with flour.

**2.** Place 1 dough round in iron; close and cook 4 minutes or until golden and cooked through, rotating once. Transfer to rimmed baking pan; repeat with remaining dough rounds to make 3 more waffles. Top waffles with sauce and mozzarella cheese; broil on high 1½ minutes or until cheese melts.

**3.** Serve pizzas topped with tomatoes and basil garnished with Parmesan cheese, red pepper flakes and/or Italian seasoning, if desired.

*Approximate nutritional values per serving (1 pizza):*

*489 Calories, 17g Fat (8g Saturated), 42mg Cholesterol,*

*718mg Sodium, 58g Carbohydrates, 4g Fiber, 6g Sugars, 22g Protein*