

Fody's Gluten-Free Margherita Pizza



Prep Time: 5 minutes



Cooking Time: 10 minutes



Makes 4 servings

Description of Fody's Gluten-Free Margherita Pizza

Gluten free pizza crusts are topped with Fody's Tomato Basil Sauce, fresh mozzarella & juicy tomatoes then baked until gooey and sprinkled with fresh basil! These classic Italian low FODMAP pizzas are a perfect meal and easy enough to make for a weeknight! You're going to love them!

Fody's Gluten-Free Margherita Flatbread Pizzas Ingredients:

- 2 Schar Gluten free Pizza crusts
- ½ cup Fody's Tomato Basil Sauce
- 1 Tbsp Fody's Foods Garlic-Infused Olive Oil
- 2 heirloom tomatoes, sliced (1 tomato per pizza)
- 8 oz. fresh mozzarella, sliced (4 oz. per pizza)
- ¼ cup fresh basil, sliced thin
- Crushed red pepper flakes, for garnish

Directions for Fody's Margherita Pizzas

Place a pizza stone in the oven and turn it on to 400 degrees.

Next brush both pizza crusts with a ½ Tbsp of Fody's Garlic Olive Oil. Then spread half your Fody's Tomato Basil Sauce over each crust and layer them with half your sliced cheese and tomatoes.

Transfer your flatbreads to the hot pizza stone and bake for 8-10 minutes or until the crust is crispy and the cheese has melted. (For an extra crispy crust - try broiling your pizzas for 1-2 minutes once they're done.)

Once done, sprinkle your fresh basil and crushed red pepper flakes over the top of each gluten-free margherita pizza. Slice and serve immediately.

About the Chef



Caitlin Monson

Caitlin Monson is the photographer and content creator behind Kalefornia Kravings. Her love of cooking started at a young when she was constantly in the kitchen with her mother helping her stir, lining up ingredients and of course (the best part) licking the

spoon! This passion later grew into what it is today as she strives to not only create delicious tasting recipes but also recipes that are gut healthy and easily approachable by the everyday cook.

At Kalefornia Kravings you'll find simple easy to follow recipes that still taste delicious and are made with better for you ingredients! You can follow along with her on Instagram [@kalefornia_kravings](#) or check out her website www.kaleforniakravings.com