

BRIE TOMATO PIZZA

Ingredients:

- 1 freshly made pizza crust, uncooked
- 1 tablespoon Dijon mustard
- 1 8-ounce Brie cheese, rind removed, cheese cut into 1/2-inch cubes
- 2 plum tomatoes, cut into thin rounds
- 1 minced shallot (about 2 TBS)
- 1 tablespoon oregano
- 2 tablespoons coarsely grated Parmesan cheese



Directions:

Preheat oven to 400°F. Prepare pizza crust, as directed on package (I used Gluten Free Pantry mix).

Spread mustard on crust. Spread Brie cubes on top. Layer with tomatoes and sprinkle with shallots. Sprinkle with oregano, then Parmesan cheese.

Bake pizza until crust is crisp and cheeses melt, about 15-20 minutes.



Daryl Wood Gerber
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