

# Blackberry Basil Ricotta Pizza

## Ingredients:

- 1 (14" — 16") unbaked pizza crust
- 1 tablespoon olive oil
- 1 small package blackberries, halved
- 1 cup mozzarella cheese, shredded
- 1 cup parmesan cheese, shredded
- 1 cup ricotta cheese
- 10 large basil leaves sliced into strips

## Directions

1. Preheat a 14" — 16" pizza stone in an oven at 500°F.
2. Rub the olive oil over the pizza crust.
3. Smash half of the blackberries; spread out over the crust.
4. Top the oiled crust with mozzarella and parmesan cheese.
5. Scatter remaining blackberries over the pizza.
6. Place spoonful of ricotta randomly over the pizza.
7. Bake on pizza stone for 10 — 15 minutes, until cheese starts to brown.
8. Scatter basil leaves over the pizza during last few minutes of baking.
9. Remove from oven and slice into 8 large slices. Serve.

## Nutrition Facts

Serving Size 1 slice (104g)  
Servings Per Container 8

Amount Per Serving

**Calories 230**      **Calories from Fat 80**

**% Daily Value\***

**Total Fat 9g**      **14%**

Saturated Fat 4g      **20%**

Trans Fat 0g

**Cholesterol 15mg**      **5%**

**Sodium 310mg**      **13%**

**Total Carbohydrate 23g**      **8%**

Dietary Fiber 3g      **12%**

Sugars 6g

**Protein 13g**

Vitamin A 8%      • Vitamin C 4%

Calcium 25%      • Iron 6%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

