

Tomato, Basil and Corn Pizza

By Adam Hickman (www.cookinglight.com)

Ingredients

- 1 pound refrigerated fresh pizza dough
- 1 tablespoon plain yellow cornmeal
- 1/2 cup marinara sauce
- 1 large tomato, thinly sliced
- 2/3 cup fresh corn kernels (from 2 ears)
- 3 1/2 ounces fresh mozzarella cheese, torn (about 1 cup)
- 2 garlic cloves, thinly sliced
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/4 cup loosely packed basil leaves, torn
- 1/4 teaspoon crushed red pepper
- 1 teaspoon olive oil
- 1 tablespoon balsamic glaze

Directions

Place a rectangular pizza stone in the oven, and preheat to 500°F. (Do not remove the pizza stone while the oven preheats.)

Place the dough in a microwave-safe bowl. Cover with plastic wrap, and microwave at HIGH 30 seconds, until the dough is slightly warmed. Place the dough on a lightly floured surface and roll out into a 15- x 12-inch rectangle. Sprinkle cornmeal on a large piece of parchment paper; place the dough rectangle on the cornmeal. Let stand 5 minutes.

Place the parchment and dough on a flat baking sheet. Bake at 500°F for 3 minutes. Spread marinara sauce on the crust. Top evenly with tomato, corn, cheese, and garlic. Sprinkle with salt and black pepper. Gently slide the pizza onto the preheated pizza stone. Bake at 500°F for 12 minutes or until crust is browned and edges are crispy. Sprinkle basil and crushed red pepper evenly over the top; drizzle with oil and balsamic glaze. Cut into 6 slices. Serve with a green side salad.