

## Mozzarella and Goat Cheese Margherita Pizza



**Preparation time:** 40 min.

**Difficulty:** Easy

### Ingredients

- **Marinara spaghetti**
  - Marinara Sauce 26.6oz Pomi Marinara Sauce
  - Fresh Basil to garnish
  - Fresh Mozzarella to preference
  - Goat cheese to preference
  - Pizza Dough
  - Pomi Marinara Sauce enough for an even layer

**For this recipe we used:**



## Preparation

Perfectly seasoned, and simple. Pomi's 100% Italian grown tomato marinara sauce is the perfect foundation to build a pizza full of flavor. We like to keep our pizza toppings basic: chunks of fresh mozzarella, goat cheese & some fresh basil are one of our favorite combinations. Simple, classic, and oh SO tasty!

Instructions:

Preheat the oven to 350 degrees (or fire up your wood-fired oven or grill!)

Select the pizza base of your choice!

Add an even layer of Pomi Marinara Sauce to the crust, leaving a little over an inch of the crust bare on the outside.

Add toppings of your choice! We added: Fresh Mozzarella, goat cheese, and fresh basil!

Cook for 8-10 minutes

Last but not least, enjoy!

*- Bella Karragiannidis of @ful.filled*