

Tender -n- Moist Turkey Pizza

Ingredients:

1 Tbsp. olive oil
1 c. sweet onion, chopped
3 cloves garlic, minced
1 ¾ c. canned Crushed tomatoes
1/8 tsp. Kosher salt
1/8 tsp. crushed red pepper
¼ c. fresh parsley, chopped
2 Tbsp. fresh basil, chopped
1 Thin & Crispy Mama Mary's Pizza Crust (whole wheat if they have it)
Olive oil cooking spray
2 c. chopped cooked turkey breast
Garlic salt
Garlic pepper
½ c. (2 oz.) shredded Low-Skim Mozzarella cheese
2 oz. crumbled Goat cheese

Directions: Pre heat oven to 400°

Step 1: Cook turkey in a skillet or griddle pan coated with olive oil cooking spray. Sprinkle with garlic salt & garlic pepper as you're cooking. Cook about 5 - 6 min. each side and no longer pink in the center. When done, remove from the pan and cool on a cutting board. Cut into bite-sized pieces when cool.

Step 2: Using the same skillet, heat 1 Tbsp. olive oil over med-high heat. Add onions and garlic and sauté' 4 min. or until onions are tender. Stir in tomatoes, salt and pepper; bring to a boil. Reduce heat and simmer for about 15 min. or sauce becomes thickened a bit. Stir in parsley and basil. Remove from heat and cool completely.

Step 3: Place pizza crust on a baking sheet or stone. Spread cooled sauce onto crust evenly. Top with turkey; sprinkle mozzarella then goat cheese. Bake at 400° for 10 minutes or golden.