



Margherita Pizza



1 pizza crust

Red sauce

2-3 ounces fresh mozzarella cheese

Basil leaves

Fresh tomatoes

Spread red sauce over pizza crust. Add mozzarella cheese evenly over the pie. Bake at 425 degrees for 15 minutes or 500 degrees for 8-10 minutes. Add sliced tomatoes and basil after the pizza is baked. Cool 5 minutes, slice and serve.

Pizza is a versatile food — a flat bread you can top with whatever is in season at the farmers market. Other ideas include roasted corn and potato pizza, rosemary and garlic pizza, and fruit pizza. Blueberries and strawberries are great on a pizza with olive oil and ricotta. And there's always the classic cheese pizza — just red sauce and cheese!



Recipe and photo provided by Sanctuary Pizza (Lansing, Mich.)





H o o p h o u s e s f o r H e a l t h

Hoophouses for Health is a program designed to increase access to fresh, local fruit and vegetables for vulnerable families while at the same time expanding the season extension capacity of Michigan farmers.

Hoophouses for Health demonstrations and materials are supported by the Michigan Department of Health and Human Services.

www.hoophousesforhealth.org