

Margherita Pizza Wheels (with Tomato, Basil, and Mozzarella)

Yield: About 12 4-inch pizza wheels



Your favorite tomato, mozzarella, and basil pizza rolled up in single-serving pizza wheels.

Ingredients

- 1/2 recipe [Basic Pizza Dough](#)
- Easy marinara (recipe below)
- 4 ounces (113 grams) mozzarella cheese, thinly sliced
- 1/2 cup (10 grams) basil leaves, chopped
- Yellow cornmeal, for dipping
- Coarse salt, for sprinkling
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For the easy marinara:

- 2 tablespoons olive oil
- 1/4 cup (36 grams) onion, chopped
- 2 garlic cloves, chopped
- 1 14.5 oz can peeled diced tomatoes
- 1 tablespoon fresh herbs such as basil, oregano and thyme (2 teaspoons dried)
- Pinch red pepper flakes
- 1/2 teaspoon salt, plus more to taste

Instructions

To make the easy marinara:

1. Heat the olive oil in a skillet over medium low heat. Add the onions and garlic and sauté until onions are softened and translucent.
2. Add the tomatoes, herbs, red pepper, and salt. Simmer until liquid has reduced and sauce thickened, about 10 minutes.
3. Use a blender to puree marinara. Use immediately. Store any leftovers in the fridge.

To make the pizza wheels:

4. Preheat oven to 400 degrees F. Line a sheet pan with parchment paper.
5. Roll the pizza dough into a rough 9x12 inch rectangle. Spread a layer of marinara sauce. Top with the mozzarella slices and chopped basil.
6. Starting with the long end, roll the dough up towards you, making sure to keep it tight. The sauce and cheese may try to slide out, but try to keep them in place as much as possible.
7. Use a sharp knife to cut into 1 inch rounds. Dip one end of the wheels into the cornmeal and place on the prepared sheet pan (cornmeal side down). Sprinkle with coarse salt.
8. Bake until dough is golden and cheese has melted and started to brown, about 15-20 minutes. Serve immediately with extra marinara for dipping, if desired.

Recipe inspired by [Spoon Fork Bacon](#).

<http://www.completelydelicious.com/2013/06/margherita-pizza-wheels-with-tomato-basil-and-mozzarella.html>

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