

pizza a la margherita

pre-made pizza crust (be sure to check the ingredients to make sure it's vegan!)

1 tub non-dairy cream cheese

garlic infused olive oil

bunch of fresh basil

1-2 tomatoes

salt and pepper

First, off, this recipe is SO simple, even the worst chef on earth could make it. This will be ready to go in 10 easy steps!

1. Start by pre-heating your oven to 375*
2. Grab your pizza crust, or if you prefer, be brave and make your own!
3. Spread a thin layer of the non-dairy cream cheese onto your crust. Drizzle a ¼ tsp of the garlic infused olive oil.
4. Slice your tomatoes about ½ in thick.
5. Rough chop your basil.
6. Lay the tomatoes in a circular manner, until the pizza is covered.
7. Throw the basil on top.
8. Drizzle another ¼ tsp garlic infused olive oil, salt and pepper.
9. Throw into the oven and bake until the crust is a nice golden brown, approximately 10-15 minutes.
10. If serving as an appetizer, slice into squares or thin triangular pieces.

Enjoy!