



Total Time  
**75 MIN.**

Serving & Size  
**SERVINGS ( 1 4 1/2 X 12 INCH RECTANGLE)**

Difficulty  
**MEDIUM**

Yields  
**24**

No tomato sauce here...this mouthwatering pizza made with Pepperidge Farm® Puff Pastry Sheets topped with sliced tomatoes, basil and 2 cheeses. It's perfect as an appetizer or as a light main course.

Nutrition Facts	
Serving Size	SERVINGS ( 1 4 1/2 X 12 INCH RECTANGLE)
<b>Amount Per Serving</b>	
<b>Calories</b> 680	
	<b>% Daily Value</b>
<b>Total Fat</b> 48.7g	<b>75%</b>
<b>Saturated Fat</b> 21.3g	<b>107%</b>
<b>Cholesterol</b> 50mg	<b>17%</b>
<b>Sodium</b> 548mg	<b>23%</b>
<b>Total Carbohydrate</b> 40.8g	<b>14%</b>
<b>Dietary Fiber</b> 4.5g	<b>18%</b>
<b>Protein</b> 20.9g	<b>42%</b>
Vitamin A 20%	Vitamin C 19%
Calcium 26%	Iron 13%

**INGREDIENTS**

**WEIGHT**

**MEASURE**

vegetable cooking spray

all-purpose flour



**Pepperidge Farm® Puff Pastry Sheets (10" x 15")**, 12.3 ounces each, thawed

6 pkg.

olive oil

1 1/2 cups

Parmesan cheese, grated

3 cups

ricotta cheese

2 qt.

plum tomato, sliced

4 qt.

fresh basil leaves, chopped

1 1/2 cups

**INSTRUCTIONS**

1. Heat oven to 375°F. Spray baking sheets with vegetable cooking spray.
2. Unfold pastry sheets on a lightly floured surface. Roll **each** sheet into a 9 x 13-inch rectangle. Cut into **2** (4 1/2 x 12-inch) rectangles, making **24 total**. Roll in edges to form a rim. Place pastry rectangles on the baking sheet. Drizzle **each** with **1 tablespoon** olive oil.
3. Stir **1-3/4 cup** Parmesan and ricotta cheese in a bowl.
4. Top **each** pastry rectangle with **about** 3/8 cup of the ricotta cheese mixture, 2/3 cup of the tomato slices, 1/8 cup of the basil and 1-1/2 teaspoons of the remaining Parmesan cheese.
5. Bake for 20 minutes or until crust is golden.  
CCP: Ensure final cook step reaches a minimum internal temperature of 165°F for one minute.  
CCP: Hold hot at 140°F or higher for service.
6. One Serving = 1- 4 1/2 x 12- inch Rectangle.