

Personal Tomato-Onion Pizzas

Recipe By Sara Wasserman



Cooking and Prep:  30
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Serves:  12

Contains:   

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by

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Looking for a fun Motzaei Shabbos activity? Try these personal pizzas. Instead of the traditional mozzarella topping, they're topped with tomatoes and onions for a fun change of pace.

Ingredients (14)

Dough

- 4 cups flour
- 1 and 1/2 teaspoon **Haddar Baking Powder**
- 3/4 cup water
- 2 tablespoons oil
- 1 cup cottage cheese

Sauce

- 1 (16-oz./500-g.) can crushed tomatoes
 - 1 and 1/2 tablespoon sugar
 - 1/2 teaspoon salt
 - 3 cloves garlic, minced or 3 cubes **Gefen Frozen Garlic**
 - 1 teaspoon oregano
 - 3 tablespoons oil
 - 1/2 teaspoon chili powder
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Topping

- 4 tomatoes, sliced
 - 2 red onions, sliced
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Start Cooking

Prepare the Pizzas

Yields 10–12 mini pizzas

1. Preheat oven to 350°F (180°C).
2. Mix all dough ingredients together until you have a soft, pliable dough.
3. Roll out and cut into 4x6-inch (10x15-cm) rectangles. Arrange on a Gefen Easy Baking Parchment-lined baking sheet.
4. In a separate bowl, combine sauce ingredients. Spread sauce on the dough rectangles.
5. Arrange tomato and onion slices on top.
6. Bake for 12–15 minutes or until pizza is golden.