

Turkey Tomato Pizza



PREP TIME 20 Min
COOK TIME 10 Min
READY IN 30 Min
SERVINGS - 6

INGREDIENTS

- * 1 (10 ounce) can refrigerated pizza crust
- * 2 teaspoons sesame seeds
- * 1/4 cup reduced-fat mayonnaise
- * 1/4 teaspoon grated lemon peel
- * 1 cup (4 ounces) shredded reduced-fat Mexican-blend cheese
- * 1 teaspoon dried basil
- * 1/4 pound thinly sliced deli turkey, julienned
- * 3 bacon strips, cooked and crumbled
- * 2 small tomatoes, thinly sliced
- * 1 cup shredded reduced-fat Swiss cheese
- * 2 tablespoons thinly sliced green onions

DIRECTIONS

- 1.** Unroll the pizza crust onto a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Flatten dough and build up edges slightly. Prick dough several times with a fork; sprinkle with sesame seeds. Bake at 425 degrees F for 10-12 minutes or until lightly browned.
- 2.** Combine the mayonnaise and lemon peel; spread over crust. Sprinkle with Mexican or mozzarella cheese and basil. Top with turkey, bacon, tomatoes and Swiss cheese. Bake for 7-9 minutes or until the crust is golden brown and cheese is melted. Sprinkle with onion.

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