

# Tomato Basil Squares

- 1 (10oz) pkg. Pizza crust or 2 tubes crescent rolls
- 2 c. shredded mozzarella cheese
- 1/4 c. grated parmesan cheese
- 2 T. Fresh basil, snipped (can use up to 1 c.) OR 2 t. dried basil leaves
- 2/3 c. mayonnaise
- 1 clove garlic, pressed
- 4 plum tomatoes, thinly sliced

Preheat oven to 375°F

1. Press dough into 9x13 rectangle on parchment lined cookie sheet. Bake for 10 Min. Sprinkle crust with 1 c. mozzarella cheese. Set aside to cool.
2. Drain thinly sliced tomatoes on paper toweling then arrange on crust in grid fashion so there is one slice/piece when cut to serve.
3. Use kitchen shears to snip fresh basil , if using.
4. In small bowl, combine the remaining mozzarella cheese, parmesan cheese, basil and mayonnaise. Press garlic over cheese mixture and mix together.
5. Dollop cheese mixture on each tomato slices, spreading to cover.
6. Bake 20 minutes or until top is golden brown and bubbly.
7. Use pizza cutter to cut into squares with one tomato slice/piece.