

# BLT Pizza



Yield: 4 servings

## Ingredients

1 pint cherry or grape tomatoes, halved  
1 teaspoon dried oregano  
 $\frac{1}{2}$  teaspoon freshly ground black pepper  
Kosher salt  
3 slices bacon  
 $\frac{1}{4}$  cup light mayonnaise  
1 tablespoon olive oil, plus more for brushing the dough  
1 tablespoon minced green onions  
1 tablespoon minced fresh parsley  
2 cloves garlic, minced  
1 pound fresh [pizza dough](#)  
1 tablespoon cornmeal  
2 ounces part-skim mozzarella cheese, shredded (about  $\frac{1}{2}$  cup)  
1 cup greens of your choice (recommend mache, baby spinach, or arugula)

## Directions

Heat the oven to 400°. Place a pizza stone in the oven to heat up. Place the tomatoes in a single layer on a foil-lined, rimmed baking sheet and sprinkle with oregano and pepper. Place the bacon around the edges of the pan, with the tomatoes in the center. Bake for about 20 minutes, stirring the

tomatoes halfway through. Drain the bacon on a paper towel-lined plate, then break into bite-size pieces.

In a small bowl, mix together the mayonnaise, olive oil, green onions, parsley and garlic.

Sprinkle the cornmeal over a large piece of parchment paper, then roll the dough into a 12-inch circle. Spread the mayonnaise mixture over the dough, leaving a 1-inch border. Brush the border with olive oil.

Scatter the tomatoes and bacon across the dough, then sprinkle with cheese. Transfer to the heated pizza stone and bake for about 10 minutes, until the crust is browned and cheese is melted. Remove from the oven and cool slightly. Sprinkle the greens over the top, then cut and serve immediately.

Source

[Cooking Light](#) via [Pink Parsley](#)