

**TOTAL TIME**

60 minutes

**PREP TIME**

15 minutes

**COOK TIME**

45 minutes

**SERVES**

4-6

**COOKING LEVEL**

Easy

**RECIPE | PEPPERS**

# MINI PIZZAS WITH GRILLED AURORA BITES

**INGREDIENTS**

- 1 lb. of Pure Flavor® Aurora Bites Mini Peppers, roasted
- 3 mini pizza crusts
- ½ cup of olive oil
- 3 garlic cloves, minced
- 1 tablespoon of dried oregano
- 2 cups of arugula
- 1 ½ cups of sliced portabella mushrooms, sautéed
- 8 large fresh basil leaves, sliced
- 5 oz. soft fresh goat cheese

**DIRECTIONS**

1. Preheat oven to 425°F.
2. Place pizza crusts on large baking sheet.
3. In a medium pan with olive oil, sauté the mushrooms for about 5 minutes. Set aside to cool when done.
4. Cut peppers in half, remove seeds and remove stems. Place them on a baking sheet lined with parchment paper. Roast the peppers in oven for about 20-25 minutes until charred. Set peppers aside in covered bowl until cool (about 30 minutes). Once cool enough, peel skin and slice thinly.
5. Mix olive oil and minced garlic in small bowl.
6. Using pastry brush, brush 1 tablespoon of garlic oil evenly over all 3 crusts.
7. Top each crust with arugula, then sprinkle with sliced mushrooms, roasted red peppers, fresh basil, dried oregano, and crumbled goat cheese.
8. Drizzle pizzas evenly with remaining garlic oil.
9. Bake pizza until crust is crisp and cheese begins to brown, about 12-15 minutes.
10. Transfer pizza to board. Cut into wedges and serve warm.

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