

BACON TOMATO PIZZA

2 Pure Flavor ® Tomatoes on-the-vine, thinly sliced

2-3 slices of cooked bacon, roughly chopped

2 tbsp. Fresh oregano, chopped

7 oz. Mozzarella cheese, shredded

8 tbsp. tomato sauce
1 store-made pizza crust
3 tbsp. extra virgin olive oil
Sea salt and ground black pepper,



TOTAL TIME

25 minutes

PREP TIME

10 minutes

COOK TIME

15 minutes

SERVES

2

COOKING LEVEL

Easy

- 1. Preheat oven to 400°F.
- 2. Lightly oil a 10-inch pizza pan on parchment paper.
- 3. Place pizza crust on pan or paper.
- 4. Brush remaining olive oil on pizza crust.
- 5. Evenly sprinkle half the cheese to the crust. Evenly spread tomato sauce on top.
- 6. Add Pure Flavor® Tomatoes on-the-vine, rest of cheese, oregano, and bacon.
- 7. Bake on lowest rack of oven until crust, bottom and edges are browned, about 15 minutes.

Tip: For crispier tomato, soak sliced tomatoes with paper towel and use high broil option for the last 3 minutes of baking.