

TOTAL TIME 25 minutes PREP TIME 10 minutes COOK TIME 15 minutes SERVES 2 COOKING LEVEL Easy

## DIRECTIONS

## **RECIPE | TOMATOES**



## BACON TOMATO PIZZA

## INGREDIENTS

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, to taste

- 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.

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

