



RECIPE | TOMATOES

GRILLED TOMATO AND FETA PIZZA



10 min
PREP



2



easy

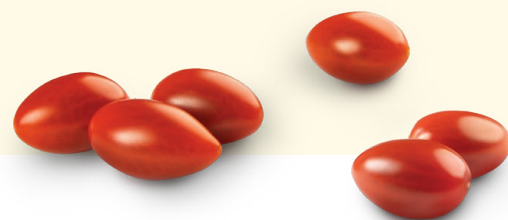
30 min

20 min
COOKING

INGREDIENTS

Recipe created by *Abby Harris*

- 1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, whole
- 1 lb pizza dough
- 4oz feta cheese
- 1 red onion, sliced
- 2 cloves of garlic, chopped
- ½ cup olive oil
- 1 tsp red pepper flakes
- Bunch of fresh basil
- Salt and pepper to taste



DIRECTIONS

- 1 Place dough on lightly floured surface and press down on center from heel of your hand, gradually spreading it out while retaining it. Continue until you have a rectangle.
- 2 Make a boat out of tinfoil and add in 3/4 of the tomatoes. Add chopped garlic, red pepper flakes, a few basil leaves and 1 tbsp olive oil. Mix with salt and pepper. Fold foil to cover the tomatoes and set aside.
- 3 Heat grill to 450°F. Brush olive oil on both sides of dough and pizza stone/baking sheet. Cook for 5 minutes or until crust is firm and remove from grill.
- 4 Place tomato boat on a side of the grill. After 10 minutes they should be roasted and ready.
- 5 Add sliced onions and feta cheese to the crust. Add back to the grill and cook for 5 minutes.
- 6 Remove and top with fresh basil leaves and tomatoes. Slice and serve!

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