

RECIPE | PEPPERS



MINI PIZZAS WITH GRILLED AURORA BITES

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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. Place pizza crusts on large baking sheet.
2. In a medium pan with olive oil, sauté the mushrooms until golden. Set aside.
3. 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. Once cool enough, peel and slice thinly.
4. Mix olive oil and minced garlic in small bowl. Using pastry brush, brush garlic oil evenly over all 3 crusts. Top each crust with arugula, then sprinkle with sliced mushrooms, roasted red peppers, fresh basil, dried oregano, and crumbled goat cheese.
5. Drizzle pizzas evenly with remaining garlic oil. Bake pizza until crust is crisp, about 12-15 minutes.
6. Transfer pizza to board. Cut into wedges and serve warm.



TOTAL TIME

60 minutes

PREP TIME

15 minutes

COOK TIME

45 minutes

SERVES

4-6

COOKING LEVEL

Medium