

RECIPE | TOMATOES

NO-COOK PIZZA SAUCE



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Recipe created by *Chef Daniel Lubin*



INGREDIENTS

FOR THE SAUCE:

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, hand-crushed (reserve 7 tomatoes for the topping)
- ½ cup** ground tomato puree
- 2 tbsp** tomato paste
- 2** cloves of garlic, minced
- 1 tsp** extra virgin olive oil
- 1 tsp** Italian seasoning
- 1 pinch** of fine sea salt
- 1 pinch** of fresh cracked black pepper

FOR THE PIZZA:

- 7** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 12 oz** fresh deli pizza dough
- ½** red onion
- 4 oz** mozzarella
- ½ cup** arugula
- 12** medium shrimp, cleaned and deveined
- 1 tbsp** olive oil
- 1 tsp** red chili flakes (Optional)

DIRECTIONS

- 1 Put a strainer over a bowl and press tomatoes through the strainer.
- 2 In a separate bowl combine the ground tomatoes, tomato paste, minced garlic, olive oil, Italian seasoning, salt and pepper and puree using an immersion blender, food processor or blender.
- 3 Stir in the hand-crushed tomatoes. In a skillet, add olive oil, chili flakes, and shrimp. Cook on medium-high heat for 2-3 minutes or until the shrimp change color.
- 4 Spoon sauce over pizza dough, add low-moisture mozzarella cheese and finish with red onion and tomatoes. Bake pizza at 425°F for 15 minutes. Add cooked shrimp and arugula to finish. Serve immediately.



25 min

10 min
PREP.

15 min
COOKING
(PIZZA)



**Sauce for
one 12" Pizza**



easy