



RECIPE | TOMATOES

NO-COOK PIZZA SAUCE



25 min

10 min
PREP

15 min
COOKING
(PIZZA)



Sauce for
one 12" pizza



easy



INGREDIENTS

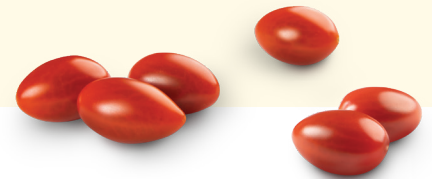
Recipe created by *Chef Daniel Lubin*

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.

